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TRIPLE-LAYER
STRAWBERRY
POUND
CAKE

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BAKE FROM SCRATCH SPECIAL ISSUE

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WHATEVER SWEET SEGUES I MAKE WITH BAKING, I ALWAYS RETURN TO CAKE

Endlessly customizable and always impressive, a beautifully frosted, tender-crumbed cake is the ultimate baked confection. The charm lies in its versatility. Nearly all occasions call for or would be improved with a little cake. It can be the elegant finale to a dinner party or the joyous centerpiece of a birthday celebration. We have the cakes for those special occasions and more.

Our layer cakes come as two-, three-, and four-tiered extravaganzas, with ice cream fillings and rich buttercream coats. The simple, dependable single-layer cake recipes offer everything from a breakfast-ready coffee cake to a boozy sheet cake packed with bourbon and brown sugar. If you're looking for something with a flashy design and minimal effort, reach for our beautifully ridged Bundt and tube cakes that are no-fuss but gorgeous additions to the dessert spread, from an Almond Joy-inspired chiffon wonder to a peachy keen pound cake. Find loaf cakes and skillet cakes perfect for sharing, whether it's a jammy stone fruit skillet stunner or a bright, creamy strawberry and buttermilk loaf cake. Plus, we're offering up our test kitchen's favorite baking and frosting tips on page 9 to help you create flawless cakes.

With these recipes added to your collection, I promise satisfaction by the slice.

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief

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ARTISAN RECIPES
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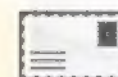
With over 600 recipes, gorgeous photography, and invaluable step-by-step tutorials, this cookbook from *Bake from Scratch* magazine is the ultimate baker's companion. From decadent tarts and one-layer cake stunners to indulgent cookies and bars, find the perfect baked good for every season and occasion. Whether you're an advanced pastry chef or just beginning your baking journey, this collection has all the approachable artisan recipes to get you inspired and your oven preheated year-round.

Every recipe is a step-by-step adventure, celebrating the craft of baking from scratch.

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Cake-Baking 101

OUR EXPERT TIPS AND TRICKS WALK YOU THROUGH SUCCESSFUL CAKE-BAKING FROM START TO FINISH

1. CHOOSE THE RIGHT COLOR PAN.

Darker pans cause a cake to bake faster and develop a darker and crispier exterior. Check the cake for doneness 5 to 10 minutes earlier and reduce the oven temperature by 25 degrees when using dark pans. Our go-to cake pan in any size is Williams Sonoma's Goldtouch Nonstick Round Cake Pan. It's made of commercial steel and coated in a ceramic finish, so cakes are less likely to burn. Available at williams-sonoma.com.

2. INVEST IN AN OFFSET SPATULA.

You can use it in every step of cake-baking, from leveling measuring spoons to smoothing batter and frosting. We also recommend having a sturdy bench scraper and cake server on hand.

3. HAVE EVERYTHING READY TO GO.

Before you start baking, place oven racks in the right position, prep pans to be filled, and measure, chop, and zest all ingredients as necessary. Once the batter is made, bake your cake without delay.

4. USE ROOM TEMPERATURE INGREDIENTS.

Bring eggs, butter, and milk to room temperature. The ingredients will combine fully into a smooth batter for a lighter and more tender cake.

5. CREAM YOUR BUTTER AND SUGAR ALL THE WAY.

It's important to cream your butter and sugar for the full time specified in your recipe. Creaming creates the light and tender texture of a cake by incorporating air into the batter.



6. FOLD WITH A LIGHT HAND.

When adding flour and folding in beaten egg whites, be thorough but gentle. Make every stroke count, and mix only until ingredients are combined. Overmixing can result in a loss of volume and causes peaked tops and tunnels in baked cakes.

7. SCALE YOUR BATTER.

This will make every layer the same thickness for a more beautiful outcome. Place a clean bowl on top of your kitchen scale and tare it by pressing “zero.” Add your batter to the bowl to get a total weight, and divide that weight by the number of pans you’re using. Place each pan on the scale, tare it, and add the correct amount of batter.

8. ROTATE YOUR PANS HALFWAY THROUGH BAKING.

To promote even baking, rotate your pans halfway through baking, after your cake has started to set.

9. CHECK FOR DONENESS.

Check your cake about 10 minutes before the end of bake time. Your cake is done when a wooden pick inserted in the center comes out clean. The sides of the cake will look dry and start pulling away from the pan. You can also insert an instant-read thermometer in the middle of the cake. If it reads 210°F (99°C), it’s done.

10. DON'T COOL YOUR CAKE IN A WARM PAN.

It will continue to cook and become overbaked. Cool on a wire rack after about 10 minutes. This allows cakes to cool faster and prevents sogginess. Let angel food, chiffon, and sponge cakes cool upside down in the pan, though, or they will collapse.





Frosting 101

FROM TIPS ON HOW TO PROPERLY APPLY A CRUMB COAT TO STEP-BY-STEP INSTRUCTIONS FOR CREATING BEAUTIFUL DESIGNS, OUR TEST KITCHEN TECHNIQUES WILL HELP YOU GIVE YOUR CAKE THE FINISHING TOUCH IT DESERVES

- 1. INVEST IN A DECORATING TURNTABLE.** Spinning your cake makes it easier to cut layers, apply a crumb coat, or smooth frosting. One of our favorite turntables is Ateco's 12-inch Revolving Cake Stand, because it fits most cakes and has a durable cast-iron base. Available at atecousa.com.
- 2. LET CAKE LAYERS COOL COMPLETELY.** Never frost or fill a warm cake unless the recipe specifies otherwise. After your cake layers have cooled, wrap them in plastic wrap, and freeze them. Chilled layers are easier to work with.
- 3. HEAT YOUR DECORATING TOOLS.** Run hot water over your tools, and wipe off excess moisture before smoothing or swirling frosting. This makes frosting more malleable.
- 4. APPLY A CRUMB COAT.** This prevents crumbs from appearing in the final coat of frosting. Fill a piping bag with frosting, and pipe it in a spiral on the first layer, moving from the center out. Add the next layer, and use the overflow from the center of the cake to coat the outside of the first layer. Repeat with all layers your cake calls for. With an offset spatula, cover the top of the cake with frosting, and smooth it out from the top to the sides. Chill the cake for 30 minutes to 1 hour before adding the final layer of frosting.
- 5. DON'T WAIT TO SMOOTH AND SWIRL OUT YOUR FINAL LAYER OF FROSTING.** Frosting hardens as it sits, so put the finishing touches on your frosting as soon as you ice your cake.
- 6. PRACTICE MAKES PERFECT.** When piping letters and designs, use a fine piping tip, and practice on a parchment circle the same size as your cake. When you're ready to pipe onto the cake, poke holes in the frosting with a toothpick to sketch out shapes, and use the holes as your guide.

Frost Like a Pro

SWOOPY. Whipped frostings are great for swoopy designs because their texture is lighter. Apply frosting to top of cake with a large metal spoon. Use the back of the spoon to spread frosting down sides, moving spoon in small semicircle motions to create gentle swoops.

RUSTIC RIDGES. Apply an even coat on all sides of cake. Place offset spatula at a slight diagonal against the side of the cake. Gently pull a line up through the frosting. Create another line next to the first. Repeat. Remove excess frosting from spatula as necessary.

SMOOTH. Apply an even coat on all sides of cake. Place bench scraper on turntable so long edge is vertical against the side of the cake. Slowly turn the table without moving the scraper until surface is smooth, removing excess frosting from edge of scraper as necessary.

COMBED. Because it is malleable, Swiss meringue buttercream works best for this design. Apply a thick, even layer of frosting to cake. Place long edge of decorating comb—we use Wilton's—vertically against side of cake. Gently push comb halfway into frosting, making sure comb does not touch the cake layer underneath. Slowly rotate turntable while holding comb in place.





one-layer CAKES



SIMPLE AND ELEGANT, OUR SINGLE-LAYER CAKES MAKE A SOPHISTICATED FINALE TO ANY OCCASION. FROM A STRAWBERRY AND CRÈME FRAÎCHE CHEESECAKE TO A FIGGY UPSIDE-DOWN CAKE, THIS RECIPE COLLECTION SPANS THE SEASONS SO YOU CAN MAKE ANY DAY A ONE-LAYER CAKE DAY.



MARMALADE PUDDING

Makes 8 servings

Recipe by Edd Kimber

This is about as traditional as it gets when it comes to old-school British puddings. Traditionally, this would be steamed, but I prefer baked because it is quicker and, frankly, less fiddly to make. The real twist in this pudding is the addition of Earl Grey tea, which, for me, makes this dessert reminiscent of breakfast—toast with lashings of butter and marmalade served alongside a mug of Earl Grey.

- 1** **teaspoon (2 grams) loose Earl Grey tea, leaves ground to a powder**
- Scant ¼ cup (60 grams) whole milk**
- ¾** **cup plus 2 tablespoons (198 grams) unsalted butter**
- 1** **cup (200 grams) castor sugar**
- 6** **tablespoons (18 grams) lemon zest**
- 3** **large eggs (150 grams)**
- 2** **cups (250 grams) self-raising flour/ superfine cake flour***
- 1** **teaspoon (5 grams) baking powder**
- ¾** **cup (213 grams) medium cut marmalade***
- Vanilla Custard (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Lightly grease a tall-sided 8-inch round cake pan; line bottom of pan with a slightly damp sheet of parchment paper. (This helps prevent the marmalade from burning.)
- 2.** Place ground tea in a small bowl. In a small saucepan, bring milk to a boil over medium-high heat. Pour hot milk over tea to bloom and bring out its flavor.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, castor sugar, and zest at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
- 4.** In a medium bowl, stir together flour and baking powder. Fold flour mixture into butter mixture. Add warm Earl Grey milk, quickly stirring into batter. Reserve a few tablespoons marmalade. Spread remaining marmalade in prepared pan. Spread batter over marmalade in pan.
- 5.** Bake until pudding springs back when touched in center, 45 to 50 minutes. Let cool in pan for

5 minutes; carefully invert onto a serving plate.

- 6.** In a small saucepan, heat reserved marmalade over medium heat. Spread onto cake. Serve warm with Vanilla Custard.

**I used Bob's Red Mill Super-Fine Unbleached Cake Flour and Wilkin & Sons Tiptree Orange Medium Cut Marmalade*

VANILLA CUSTARD

Makes about 3 cups

- 2½** **cups (600 grams) whole milk**
- 2** **teaspoons (12 grams) vanilla bean paste or 1 vanilla pod/bean, split lengthwise, seeds scraped and reserved**
- 6** **large egg yolks (112 grams)**
- 3** **tablespoons (36 grams) castor sugar**
- 1** **tablespoon (8 grams) plain flour/cake flour**

- 1.** In a large saucepan, bring milk and vanilla bean paste or vanilla pod and reserved seeds to a simmer over medium heat
- 2.** In a medium bowl, whisk together egg yolks, sugar, and flour until smooth. Pour hot milk mixture into egg mixture, whisking constantly. Return mixture to saucepan (removing vanilla pod, if using), and cook, stirring constantly, until mixture is thick enough to coat the back of a spoon. Remove from heat, and pour straight into a jug to serve whilst still hot.

Photo by Yuki Sugiura

STRAWBERRY COCONUT CAKE

Makes 1 (9-inch) cake

For our tropical twist on strawberry cake, we added a triple dose of coconut. Coconut milk, extract, and flakes go directly into the batter, and an extra helping of strawberries, courtesy of the Strawberry Cream Cheese Icing, finishes it off.

- 1 cup (227 grams) unsalted butter, softened
- 1½ cups (267 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon (1 gram) coconut extract
- 2⅓ cups (292 grams) cake flour, divided
- ¾ teaspoon (3.75 grams) baking powder
- ¾ teaspoon (3.75 grams) baking soda
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) coconut milk
- 1 cup (60 grams) sweetened flaked coconut, divided
- ⅓ cup (80 grams) whole buttermilk, room temperature
- 1 cup (170 grams) finely diced fresh strawberries

Strawberry Cream Cheese Icing (recipe follows)

Garnish: sliced fresh strawberries

1. Preheat oven to 350°F (180°C). Butter a 9-inch springform pan. Line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in extracts.
3. With mixer on low speed, add 1 cup (125 grams) flour, baking powder, baking soda, and salt, beating just until combined. Add coconut milk, beating

just until combined. Add 1 cup (125 grams) flour and ½ cup (30 grams) coconut, beating just until combined. Add buttermilk, beating just until combined. Beat in remaining ⅓ cup (42 grams) flour and remaining ½ cup (30 grams) coconut. Fold in strawberries. Pour batter into prepared pan.

4. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

5. Spread Strawberry Cream Cheese Icing on top and sides of cake. Garnish with strawberries, if desired. Cover and refrigerate for up to 3 days.

STRAWBERRY CREAM CHEESE ICING

Makes about 4 cups

- 1 cup (227 grams) unsalted butter, softened
- 1 cup (225 grams) cream cheese, softened
- ½ cup (160 grams) strawberry jam
- 6 cups (720 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at medium speed until smooth. Add strawberry jam, beating until combined. Gradually add confectioners' sugar, beating until a smooth and spreadable consistency is reached. Use immediately.



CHOCOLATE BISCUIT CAKE

Makes 1 (9-inch) cake

We took inspiration from the British royal chef for our take on Queen Elizabeth II's all-time favorite cake, but used milk chocolate for a smoother base rather than creaming sugar and butter and stirring in bitter dark chocolate.

- 5¾ cups (978 grams) milk chocolate chips**
- 2 cups (480 grams) heavy whipping cream**
- 3 tablespoons (42 grams) unsalted butter**
- 1 teaspoon (3 grams) kosher salt**
- 1 (10.5-ounce) package (300 grams) English rich tea biscuits*, broken into 1- to 2-inch pieces**

Milk Chocolate Ganache (recipe follows)

Garnish: melted dark chocolate, melted white chocolate

- 1.** Line a 9-inch round cake pan with plastic wrap.
- 2.** Place chocolate chips in a large heatproof bowl.
- 3.** In a medium saucepan, heat cream, butter, and salt over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat; pour hot cream mixture over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth.
- 4.** Pour enough melted chocolate into prepared pan to cover bottom of pan. Place biscuit pieces in a single layer over chocolate. Repeat layers until pan is full. Refrigerate until chocolate is hardened, about 4 hours.
- 5.** Invert cake onto a wire rack set over a rimmed baking sheet. Pour Milk Chocolate Ganache over cake, letting it drip down sides. Using an offset spatula, smooth Milk Chocolate Ganache over sides of cake. Refrigerate, uncovered, for at least 8 hours or overnight. Drizzle with melted dark chocolate and melted white chocolate, if desired.

*We used McVitie's.

MILK CHOCOLATE GANACHE

Makes about 2½ cups

- 2 cups (340 grams) milk chocolate chips**
- ¾ cup plus 1 tablespoon (175 grams) heavy whipping cream**

- 1.** Place chocolate chips in a large heatproof bowl.
- 2.** In a medium saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Remove from heat; pour hot cream over chocolate. Let stand for 5 minutes; stir until chocolate is melted and mixture is smooth. Use immediately.





ROASTED PECAN POUND CAKE WITH SORGHUM STREUSEL

Makes 2 (9x5-inch) cakes

Recipe by Ben Mims

If plain pound cake is your pair of everyday sneakers, then this pound cake is your special-occasion stilettos. Roasted pecans are finely ground with sugar and then whipped with butter into a nutty batter enriched with sour cream. The crumbly cake is topped with a streusel imbued with fragrant sorghum syrup.

2 cups (284 grams) whole pecans
1 tablespoon (14 grams) vegetable oil
2 cups (400 grams) granulated sugar, divided
1 cup (227 grams) unsalted butter, softened
1 tablespoon (13 grams) vanilla extract
1 teaspoon (3 grams) kosher salt
4 large eggs (200 grams), room temperature
2 large egg whites (60 grams), room temperature
2 cups (250 grams) all-purpose flour
½ cup (120 grams) sour cream, room temperature
Sorghum Streusel (recipe follows)
Flaked sea salt, for sprinkling
Sorghum syrup, to serve

1. Preheat oven to 350°F (180°C). Butter 2 (9x5-inch) loaf pans. Line pans with parchment paper, letting excess extend over sides of pans. Butter and flour parchment.
2. Place pecans on a rimmed baking sheet. Drizzle with oil, and toss with your hands until evenly coated. Spread pecans in a single layer on baking sheet.

3. Bake until toasted and fragrant, 8 to 10 minutes. Let cool completely on pan. Reduce oven temperature to 325°F (170°C).
4. In the work bowl of a food processor, place cooled roasted pecans and 1 cup (200 grams) sugar; pulse until pecans are very finely ground and mixed with sugar, about 20 pulses. Transfer pecan sugar to the bowl of a stand mixer fitted with the paddle attachment. Add butter, vanilla, kosher salt, and remaining 1 cup (200 grams) sugar, and beat at medium speed until fluffy and pale, at least 6 minutes. Add eggs, one at a time, beating until there are no streaks of yolk left after each addition, about 15 seconds. Add egg whites, beating well. Scrape bottom and sides of bowl with a rubber spatula. With mixer on medium-high speed, beat until superlight and airy, at least 3 minutes. Add flour and sour cream, and stir with a rubber spatula just until combined.
5. Divide batter between prepared pans, and smooth tops. Break up Sorghum Streusel, and sprinkle over batter in large clumps. (Do not pack it down.) Sprinkle with sea salt.
6. Bake until topping is deep golden brown and a wooden pick inserted in center comes out clean, 1 hour and 30 minutes to 1 hour and 50 minutes, loosely covering with foil after 1 hour of baking to prevent excess browning.

Let cool in pans for 10 minutes. Using excess parchment as handles, remove from pans, and place on a wire rack. Remove parchment, and let cool completely.
7. To serve, cut pound cake into thick slabs, and place on serving plates. Spoon or pour about 1 tablespoon (21 grams) sorghum syrup onto corner of each slice so you can dip bites of cake into syrup for a more intense sorghum flavor.

SORGHUM STREUSEL

Makes about 2½ cups

1 cup (200 grams) granulated sugar
2 tablespoons (42 grams) sorghum syrup
1 cup (125 grams) all-purpose flour
6 tablespoons (84 grams) unsalted butter, softened
½ teaspoon (1.5 grams) kosher salt

1. In a medium bowl, combine sugar and sorghum syrup. Rub syrup into sugar with your fingertips until evenly incorporated. (It will look like golden light brown sugar.) Add flour, butter, and salt, and rub together with your fingertips until large clumps form. Freeze until ready to use, up to 1 day.



CRÈME FRAÎCHE STRAWBERRY SWIRL CHEESECAKE

Makes 1 (9-inch) cake

This jam-dotted cheesecake receives its creamy texture from a trio of cream cheese, goat cheese, and crème fraîche.

- 24 ounces (680 grams) cream cheese, softened**
- $\frac{3}{4}$ cup (133 grams) granulated sugar**
- $\frac{1}{4}$ cup (56 grams) goat cheese, room temperature**
- 2 tablespoons (16 grams) all-purpose flour**
- 2 teaspoons (8 grams) vanilla extract**
- $\frac{3}{4}$ cup (160 grams) crème fraîche, room temperature**
- 2 large eggs (100 grams), room temperature**
- 1 large egg yolk (19 grams), room temperature**
- Strawberry Graham Cracker Crust (recipe follows)**
- $\frac{1}{3}$ cup (107 grams) Quick Black Pepper Strawberry Jam (recipe follows)**

- 1.** Preheat oven to 325°F (170°C)
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, sugar, goat cheese, flour, and vanilla at medium speed until well combined. Beat in crème fraîche. With mixer on low speed, add eggs and egg yolk, one at a time, beating just until combined after each addition. Pour cream cheese mixture into prepared Strawberry Graham Cracker Crust. Drop Quick Black Pepper Strawberry Jam by teaspoonfuls over cream cheese mixture. Using a knife, swirl several times to create a marble effect
- 3.** Bake until edges are set and center is still slightly jiggly, 35 to 40 minutes. Let cool completely in pan. Run a knife around edges of pan to loosen cake. Remove from pan. Refrigerate until set, at least 4 hours or overnight. Refrigerate for up to 5 days.

STRAWBERRY GRAHAM CRACKER CRUST

Makes 1 (9-inch) crust

- $\frac{3}{4}$ cup (87 grams) graham cracker crumbs**
- $\frac{1}{4}$ cup (4 grams) freeze-dried strawberries, powdered (see PRO TIP)**
- 2 tablespoons (24 grams) granulated sugar**
- 2 tablespoons (28 grams) unsalted butter, melted**

- 1.** Preheat oven to 325°F (170°C).
- 2.** In a medium bowl, stir together all ingredients. Firmly press mixture into bottom of a 9-inch springform pan.
- 3.** Bake for 10 minutes. Let cool completely. Use immediately.

QUICK BLACK PEPPER STRAWBERRY JAM

Makes 2 cups

- 1 pound (455 grams) fresh strawberries, hulled and chopped**
- $1\frac{1}{4}$ cups (250 grams) granulated sugar**
- 3 tablespoons (45 grams) fresh lemon juice**
- $\frac{1}{2}$ teaspoon (1 gram) ground black pepper**
- $\frac{1}{4}$ teaspoon kosher salt**

- 1.** In a medium saucepan, bring all ingredients to a boil over medium-high heat. Cook for 5 minutes, stirring frequently. Reduce heat to medium-low; cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 20 to 45 minutes. (The ripeness of berries can affect the cook time. This jam could take anywhere from 20 minutes for very ripe berries to 45 minutes for less ripe berries.) To test your jam for doneness, scrape the bottom of the saucepan with your spoon; if the jam parts for a few seconds, it is ready. Remove from heat, and let cool for 30 minutes before transferring to a glass jar. Jam will keep refrigerated for up to 2 weeks.

PRO TIP

To make powdered freeze-dried strawberries, place freeze-dried strawberries in the work bowl of a food processor, and pulse until reduced to a powder.

PEACH UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

The beauty of an upside-down cake is the golden, caramelized base it creates while the syrupy fruit bottom simmers underneath its topcoat. This cake beats them all—no contest.

- 1½ cups (188 grams) self-rising flour**
- 1 cup (200 grams) granulated sugar**
- ½ teaspoon (1 gram) ground nutmeg**
- ¼ teaspoon kosher salt**
- 3 large eggs (150 grams), room temperature**
- ½ cup (120 grams) whole buttermilk, room temperature**
- ½ teaspoon (2 grams) vanilla extract**
- ¾ cup (170 grams) unsalted butter, softened and divided**
- 1 cup (220 grams) firmly packed light brown sugar**
- 1½ cups (280 grams) ¼-inch-thick sliced peeled fresh peaches (about 2 medium peaches)**

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.

2. In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, granulated sugar, nutmeg, and salt by hand. Add eggs, buttermilk, and vanilla, and beat at medium-low speed until smooth. Add ½ cup (113 grams) butter, beating to combine. Set aside.

3. Place remaining ¼ cup (57 grams) butter in prepared pan. Place pan in oven until butter is melted, 2 to 3 minutes. Sprinkle brown sugar over melted butter. Top with peaches, arranging as desired in a single layer. Spoon batter over peaches, smoothing top with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 40 to 50 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Run a knife around edges of pan to loosen cake. Invert cake onto a serving plate, and let cool slightly. Serve warm



FLOURLESS BLACK COCOA CAKE

Makes 1 (9-inch) cake

As pure an incarnation of chocolate cake as you can get. Done up with a white chocolate and coconut ganache drizzle, this one-layer cake is simple enough for a weeknight baking project.

- 1½ cups (227 grams) 63% cacao chocolate baking chips***
- 1 cup (227 grams) unsalted butter, cubed**
- 6 large eggs (300 grams), room temperature**
- 1½ cups (300 grams) granulated sugar**
- 1 teaspoon (4 grams) vanilla extract**
- ¼ teaspoon kosher salt**
- 1 cup (85 grams) black cocoa powder, sifted**
- White Chocolate Coconut Ganache (recipe follows)**

- 1.** Preheat oven to 325°F (170°C). Line bottom of a 9-inch springform pan with parchment paper. Butter and flour sides of pan.
- 2.** In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until chocolate is melted and mixture is smooth. Remove from heat, and let cool for 10 minutes.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, sugar, vanilla, and salt at medium-low speed until pale yellow in color, about 2 minutes. Fold in melted chocolate until combined. Fold in black cocoa. Pour batter into prepared pan.

- 4.** Bake until a wooden pick inserted in center comes out clean, 1 hour and 5 minutes to 1 hour and 10 minutes. Let cool in pan for 1 hour and 30 minutes.
- 5.** Gently remove sides of pan, and invert cake onto a wire rack. Let cool completely. Drizzle White Chocolate Coconut Ganache over cooled cake

**We used Guittard Extra Dark Chocolate Baking Chips.*

WHITE CHOCOLATE COCONUT GANACHE

Makes 1 cup

- ½ cup (85 grams) white chocolate chips**
- ½ cup (120 grams) coconut milk**
- ½ tablespoon (7 grams) unsalted butter**

- 1.** Place white chocolate in a small heatproof bowl.
- 2.** In a microwave-safe bowl, heat coconut milk on high in 15-second intervals, stirring between each, until steaming. Pour hot milk over chocolate. Let stand for 2 to 3 minutes; stir to combine. Add butter, and stir until incorporated. Let cool completely before using, about 3 hours.





BUTTERSCOTCH CAKE WITH SALTED CARAMEL BUTTERCREAM

Makes about 12 servings

Finished off with a silky Swiss meringue buttercream and a generous pour of salted caramel, this sheet cake is pure butterscotch bliss.

- ¾ cup (113 grams) butterscotch chips**
- ¼ cup (60 grams) water**
- ½ cup (113 grams) unsalted butter, softened**
- 1½ cups (330 grams) firmly packed light brown sugar**
- 3 large eggs (150 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 2¼ cups (281 grams) cake flour**
- 2 teaspoons (10 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon (1.25 grams) baking soda**
- 1 cup (240 grams) heavy whipping cream**
- Salted Caramel Buttercream (recipe follows)**
- ¾ cup (168 grams) Salted Caramel Sauce (recipe follows)**
- Garnish: Maldon sea salt**

- 1.** Preheat oven to 325°F (170°C). Butter a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a small microwave-safe bowl, combine butterscotch chips and ¼ cup (60 grams) water. Microwave on high in 15-second intervals, stirring between each, until melted and smooth. Let cool to room temperature.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in butterscotch mixture and vanilla.
- 4.** In a medium bowl, whisk together flour, baking powder, kosher salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream, beginning and ending with flour mixture, beating just until

combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula.

- 5.** Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Salted Caramel Buttercream onto cooled cake. Drizzle with Salted Caramel Sauce. Sprinkle with sea salt, if desired.

SALTED CARAMEL BUTTERCREAM

Makes 4 cups

- 3 large egg whites (90 grams), room temperature**
- 1 cup (200 grams) granulated sugar**
- 1½ cups (340 grams) unsalted butter, cubed and softened**
- ¾ cup (168 grams) Salted Caramel Sauce (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the whisk attachment, whisk together egg whites and sugar by hand. Place mixer bowl over a saucepan of simmering water. Cook, whisking occasionally, until mixture registers 155°F (68°C) to 160°F (71°C) on a candy thermometer.
- 2.** Carefully return bowl to stand mixer, and beat at high speed until stiff peaks form and bowl is cool to the touch, about 5 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined. Add Salted Caramel Sauce, and beat until smooth, about 3 minutes. (If buttercream breaks, beat 2 to 3 minutes more, and the emulsion will come back

together.) Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let frosting come to room temperature before using.

SALTED CARAMEL SAUCE

Makes about 1½ cups

- ½ cup (120 grams) heavy whipping cream, room temperature**
- 1 teaspoon (3 grams) Maldon sea salt**
- 1 cup (200 grams) granulated sugar**
- 4 tablespoons (60 grams) water, divided**
- 6 tablespoons (84 grams) unsalted butter, cubed and softened**
- 2 teaspoons (8 grams) vanilla extract**

- 1.** In a small saucepan, heat cream and salt over very low heat. Simmer until salt is dissolved. Remove from heat, and set aside.
- 2.** In a medium saucepan, heat sugar and 3 tablespoons (45 grams) water over high heat, being careful not to splash sides of pan. (It should be the consistency of wet sand.) Use remaining 1 tablespoon (15 grams) water to brush down sides of pan, and stir to help sugar dissolve. (Do not stir once it starts to boil.) Cook until desired light amber color is reached and a candy thermometer registers 330°F (166°C). Remove from heat; slowly add warm cream mixture, whisking to combine. Add butter, a few pieces at a time, whisking until combined. Stir in vanilla. Let cool completely.



BOURBON-WALNUT BROWN SUGAR CAKE WITH MASCARPONE BUTTERCREAM

Makes about 12 servings

There's nothing like a little bourbon to warm the soul, which is why we let the aromatic Kentucky-made spirit star in this grown-up version of your favorite brown sugar cake.

1 cup (227 grams) unsalted butter, softened
1½ cups (330 grams) firmly packed dark brown sugar
4 large eggs (200 grams)
1 teaspoon (6 grams) vanilla bean paste
3 cups (375 grams) cake flour
2 teaspoons (10 grams) baking powder
1 teaspoon (2 grams) ground cinnamon
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) whole milk
½ cup (120 grams) bourbon
¾ cup (85 grams) chopped walnuts
Mascarpone Buttercream (recipe follows)
Garnish: chopped walnuts

1. Preheat oven to 325°F (170°C). Butter a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla bean paste.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, baking soda, and salt. In a small bowl, whisk together milk and bourbon. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning

and ending with flour mixture, beating just until combined after each addition. Fold in walnuts. Pour batter into prepared pan, smoothing top with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Mascarpone Buttercream onto cooled cake. Garnish with walnuts, if desired.

MASCARPONE BUTTERCREAM

Makes 3 cups

1 cup (227 grams) unsalted butter, softened
2 cups (240 grams) confectioners' sugar
2 teaspoons (10 grams) heavy whipping cream
2 teaspoons (12 grams) vanilla bean paste
¼ teaspoon kosher salt
8 ounces (225 grams) mascarpone cheese

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy. Increase mixer speed to medium-high. Gradually add confectioners' sugar, beating until fluffy, 3 to 4 minutes. Add cream, vanilla bean paste, and salt; beat until combined. Fold in mascarpone, and stir until combined. (Be careful not to overmix mascarpone. It will begin to separate and start to weep.) Use immediately.



GINGER CHAI CARROT CAKE

Makes 1 (9-inch) cake

The classic carrot cake gets a spicy, aromatic update with candied ginger and a blend of chai spices.

- 1½ cups (188 grams) all-purpose flour**
- ¾ cup (165 grams) firmly packed dark brown sugar**
- 1½ teaspoons (7.5 grams) baking powder**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (2 grams) ground cardamom**
- ½ teaspoon (1 gram) ground cinnamon**
- ¼ teaspoon kosher salt**
- ¼ teaspoon ground ginger**
- ¼ teaspoon ground cloves**
- ¼ teaspoon ground black pepper**
- ½ cup (75 grams) canola oil**
- ½ cup (80 grams) low-fat buttermilk, room temperature**
- 1 teaspoon (4 grams) vanilla extract**
- 2 large eggs (100 grams), room temperature**
- 1 (8-ounce) can (227 grams) crushed pineapple, drained**
- 2 cups (198 grams) grated carrot**
- ½ cup (64 grams) golden raisins**
- ½ cup (57 grams) finely chopped candied ginger**
- Carrot Cake Glaze (recipe follows)**
- Garnish: finely chopped candied ginger**

1. Preheat oven to 350°F (180°C). Butter and flour a tall-sided 9-inch round cake pan; line bottom of pan with parchment paper.

2. In a large bowl, stir together flour, brown sugar, baking powder, baking soda, cardamom, cinnamon, salt, ground ginger, cloves, and pepper. Make a well in center of flour mixture; add oil, buttermilk, vanilla, and eggs, folding to combine. Fold in pineapple, carrot, raisins, and candied ginger. Pour batter into prepared pan.

3. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pan for 10 minutes. Invert cake onto a wire rack, and let cool completely. Drizzle cooled cake with Carrot Cake Glaze. Garnish with candied ginger, if desired.

CARROT CAKE GLAZE

Makes about ½ cup

- 1 cup (120 grams) confectioners' sugar**
- 3 tablespoons (45 grams) heavy whipping cream, room temperature**

1. In a small bowl, stir together confectioners' sugar and cream. Use immediately.

RIGÓ JANCSE

Makes 12 servings

Recipe by Szonja Márk

A classic Hungarian dessert, Rigó Jancsi is an intense amalgamation of chocolate: a cube of sponge cake and whipped ganache capped in a thin, fudge-like strip.

- 9 large eggs (450 grams), separated**
- $\frac{3}{4}$ cup plus 2½ tablespoons (180 grams) granulated sugar, divided**
- 1 cup plus 1 tablespoon (90 grams) Dutch process cocoa powder**
- $\frac{3}{4}$ cup (94 grams) all-purpose flour**
- $\frac{1}{4}$ teaspoon kosher salt**

Chocolate Whipped Cream (recipe follows)

Chocolate Coating (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Line a half sheet pan with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until soft peaks form. Add two-thirds of sugar (120 grams), and beat until stiff peaks form. Transfer to a large bowl; set aside.
- 3.** Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg yolks and remaining sugar (60 grams) at medium speed until pale and fluffy. Fold egg whites into egg yolks.
- 4.** In a medium bowl, sift together cocoa, flour, and salt. Carefully fold cocoa mixture into egg mixture. Spread batter on prepared pan.
- 5.** Bake for 10 minutes. Let cool completely on pan. Turn out cake, and gently peel off parchment. Cut cake in half to create 2 (11x8-inch) rectangles.
- 6.** Line a 13x9-inch baking pan with plastic wrap, letting excess extend over sides of pan. Place one half of sponge cake in prepared pan. Spread with Chocolate Whipped Cream. Top with remaining half of sponge cake. Fold plastic wrap over top of cake to cover. Freeze until set, at least 2 hours.
- 7.** Pour Chocolate Coating over frozen cake, smoothing top with as few strokes as possible. Freeze until set, about 5 minutes. Trim edges to create a clean 10x7½-inch rectangle. Using a hot, dry knife, slice cake into 12 squares.

CHOCOLATE WHIPPED CREAM

Makes 2¾ cups

- 8 ounces (225 grams) 60% cacao chocolate, chopped**
- 2 cups (480 grams) heavy whipping cream**

- 1.** Place chopped chocolate in a medium heatproof bowl.
- 2.** In a large saucepan, bring cream to a boil. Pour half of hot cream over chocolate. Let stand for 10 seconds; stir until chocolate is melted. Pour remaining hot cream over melted chocolate, and stir to combine. Let cool to room temperature; refrigerate for at least 4 hours.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat chilled chocolate mixture at medium-high speed until stiff peaks form, about 30 seconds. Use immediately.

CHOCOLATE COATING

Makes 1½ cups

- 1¼ cups (213 grams) 60% cacao dark chocolate chips, chopped**
- $\frac{3}{4}$ cup plus 2 tablespoons (210 grams) heavy whipping cream**

- 1.** Place chopped chocolate in a medium heatproof bowl.
- 2.** In a small saucepan, bring cream to a boil. Pour half of hot cream over chocolate. Let stand for 10 seconds; stir until chocolate is melted. Pour remaining hot cream over melted chocolate, and stir to combine. Use immediately.

PRO TIP

If Chocolate Whipped Cream becomes granular, you've overwhipped it. To fix, place the mixing bowl over a warm water bath for 10 seconds. Remove from heat, whisk gently, and repeat until it is smooth. Return to mixer, and whip again.



FIG AND VANILLA BEAN UPSIDE-DOWN CORNMEAL CAKE

Makes 1 (9-inch) cake

Recipe by Marian Cooper Cairns

A toothsome, crunchy cornmeal cake and velvety caramelized fig layer combine to create a dessert that triumphs in both texture and taste.

- ¾ cup (170 grams) unsalted butter, softened and divided**
- ½ cup (110 grams) firmly packed light brown sugar**
- 12 fresh figs (467 grams), sliced ¼ inch thick**
- ¾ cup (150 grams) granulated sugar**
- 3 large eggs (150 grams)**
- 1 cup (150 grams) fine yellow cornmeal**
- ¾ cup (83 grams) all-purpose flour**
- 1½ teaspoons (7.5 grams) baking powder**
- ¾ teaspoon (2.25 grams) kosher salt**
- ¾ cup (180 grams) whole buttermilk**
- 2 teaspoons (12 grams) vanilla bean paste**

- 1.** Preheat oven to 350°F (180°C). Line bottom of a 9-inch round cake pan with parchment paper; butter sides of pan and parchment.
- 2.** In a small saucepan, melt ¼ cup (57 grams) butter over low heat; stir in brown sugar. Pour into prepared pan. Arrange figs slightly overlapping on top of brown sugar mixture. Set aside.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
- 4.** In a medium bowl, whisk together cornmeal, flour, baking powder, and salt. In a small bowl, whisk together buttermilk and vanilla bean paste. With mixer on low speed, gradually add cornmeal mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter over figs.
- 5.** Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour. Let cool in pan for 15 minutes. Run a knife around edges of cake. Turn out onto a serving plate. Serve warm.

Photo by Matt Armendariz





PISTACHIO APRICOT CAKE

Makes 1 (9-inch) cake

If a German apricot cake (Aprikosenkuchen) and a Sicilian pistachio cake did the tango, this jammy cake with creamy White Chocolate Ganache and fluffy pistachio frosting would be the result.

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
½ teaspoon (2 grams) vanilla extract
1½ cups (167 grams) all-purpose flour
1¼ teaspoons (6.25 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) whole buttermilk
½ cup (80 grams) chopped fresh apricots
¾ cup (240 grams) Apricot Jam (recipe follows), divided
1 tablespoon (15 grams) fresh lemon juice
Pistachio Buttercream (recipe follows)
White Chocolate Ganache (recipe follows)
Candied Apricots (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a tall-sided 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.
4. In a small bowl, stir together apricots, ¼ cup (80 grams) Apricot Jam, and lemon juice. Gently fold apricot mixture into batter. Spoon batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
6. Using a serrated knife, cut cake in half horizontally. Spread about ¾ cup Pistachio Buttercream onto one cake layer. Using a pastry

bag fitted with a Wilton 1M round tip, pipe about ½ cup Pistachio Buttercream in a circle around edge of frosted cake layer. Spoon remaining ½ cup (160 grams) Apricot Jam onto cake layer, and top with remaining cake layer. Freeze for 15 minutes.

7. Spread remaining Pistachio Buttercream on top and sides of cake. Pour White Chocolate Ganache over top of cake. Refrigerate until chocolate is set, about 15 minutes. Top with Candied Apricots. Serve at room temperature. Cover and refrigerate for up to 5 days.

APRICOT JAM

Makes about 2 cups

3 cups (480 grams) chopped fresh apricots
1½ cups (300 grams) granulated sugar
1 teaspoon (1 gram) lemon zest
1 tablespoon (15 grams) fresh lemon juice
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1 gram) ground black pepper

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Cook for 5 minutes, stirring frequently. Reduce heat to medium; cook, stirring frequently, until mixture thickens, 20 to 45 minutes. Remove from heat, and let cool for 1 hour before transferring to a clean jar. Jam will keep refrigerated for up to 2 weeks.

PISTACHIO BUTTERCREAM

Makes about 4½ cups

1 cup (142 grams) shelled roasted pistachios
1 teaspoon (5 grams) olive oil
3 cups (360 grams) confectioners' sugar
¾ cup (170 grams) unsalted butter, softened
1 tablespoon (15 grams) whole milk

1. In the work bowl of a food processor, place pistachios and oil; pulse until a thick paste forms, about 5 minutes.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat pistachio paste, confectioners' sugar, butter, and milk at medium-low speed until light and fluffy, 2 to 3 minutes. Use immediately, or refrigerate for up to 2 days.

WHITE CHOCOLATE GANACHE

Makes about 1½ cups

8 ounces (225 grams) white chocolate, chopped
½ cup (120 grams) heavy whipping cream

1. Place chocolate in a medium heatproof bowl.
2. In a small saucepan, bring cream to a boil over medium heat. Pour hot cream over chocolate. Let stand for 1 minute; whisk until smooth. Let cool until slightly thickened, 3 to 5 minutes.

CANDIED APRICOTS

Makes 1 cup

½ cup (80 grams) water
¼ cup (50 grams) granulated sugar
2 tablespoons (30 grams) fresh lemon juice
1 tablespoon (21 grams) honey
1 cup (128 grams) sliced dried apricots

1. In a small saucepan, bring ½ cup (80 grams) water, sugar, lemon juice, and honey to a boil over medium heat. Whisk in apricots. Reduce heat to medium-low; simmer, stirring occasionally, until apricots are coated in a thick glaze, 7 to 8 minutes.
2. Line a baking sheet with parchment paper. Spread apricots on prepared pan, and let cool until tacky. Cover and refrigerate for up to 1 week.



layer CAKES



OUR SUMPTUOUS LAYER CAKES ARE DESTINED FOR THE SPOTLIGHT. COATED IN SILKY BUTTERCREAM, LOADED WITH ICE CREAM, OR DRIZZLED IN GANACHE, THESE TOWERING CAKES PROMISE INDULGENCE, LAYER AFTER LAYER.



BIRTHDAY CAKES

We're sharing the classic cakes and unbeatable frostings that should be in every baker's repertoire. Mix and match as you please for the ultimate birthday experience. Find recipes for our favorite frostings for these cakes on page 45.

YELLOW CAKE

Makes 1 (9 inch) cake

We used extra egg yolks in this cake to give it that signature sunny shade and a deep, buttery flavor. You won't be able to blow out the candles and slice it fast enough.

- 1 cup (227 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 2 large egg yolks (37 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 2½ cups (333 grams) all-purpose flour
- 2½ teaspoons (12.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 cup (240 grams) whole buttermilk, room temperature

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs and egg yolks, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

PEANUT BUTTER CAKE

Makes 1 (9 inch) cake

Great for occasions when you don't want to pull out your stand mixer, this cake is the densest of the bunch.

- 1½ cups (330 grams) firmly packed light brown sugar
- ½ cup (128 grams) peanut butter*
- ½ cup (112 grams) vegetable oil
- 3 large eggs (150 grams), room temperature
- 1½ teaspoons (6 grams) vanilla extract
- 2¼ cups (281 grams) all-purpose flour
- 1 tablespoon (15 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 1½ cups (360 grams) whole buttermilk, room temperature

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In a large bowl, stir together brown sugar, peanut butter, and oil until combined and creamy. Add eggs and vanilla, stirring just until combined.
3. In a medium bowl, sift together flour, baking powder, baking soda, and salt. Gradually add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture, stirring just until combined after each addition. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

**Use regular, smooth, prepackaged peanut butter.*

BIRTHDAY CAKE FROSTINGS

PEANUT BUTTER BUTTERCREAM

Makes about 4 cups

This is the lushest buttercream you'll ever make. Use regular, smooth, prepackaged peanut butter. The natural stuff is separated and has more oil, which will alter the texture of the frosting.

- ¾ cup (170 grams) unsalted butter, softened**
- ½ cup (85 grams) creamy peanut butter***
- 4½ cups (540 grams) confectioners' sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- 6 tablespoons (90 grams) heavy whipping cream, room temperature**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and peanut butter at medium speed until smooth. Reduce mixer speed to low. Gradually add confectioners' sugar and salt, beating until combined. Add cream, beating until a spreadable consistency is reached. Use immediately.

**We used Jif Creamy Peanut Butter.*

BROWN SUGAR CARAMEL SWISS MERINGUE BUTTERCREAM

Makes about 3½ cups

Swiss meringue makes this slightly salty buttercream silkier than regular buttercream, and it's one of the most forgiving frostings to work with. For the ultimate indulgence, couple it with our buttery Yellow Cake (page 44) and drizzle extra Salted Caramel Sauce over your slice.

- 3 large egg whites (90 grams), room temperature**
- ½ cup (100 grams) granulated sugar**
- ½ cup (110 grams) firmly packed light brown sugar**
- 1½ cups (340 grams) unsalted butter, cubed and softened**
- Salted Caramel Sauce (recipe follows)**

1. In the bowl of a stand mixer fitted with the whisk attachment, whisk together egg whites and sugars by hand. Place mixer bowl over a saucepan of simmering water. Cook, whisking occasionally, until mixture registers 155°F (68°C) to 160°F (71°C) on a candy thermometer.

2. Carefully return bowl to stand mixer, and beat at high speed until medium-stiff peaks form, about 5 minutes. Reduce mixer to low speed. Beat until bowl is cool to the touch, about 8 minutes. Switch to the paddle attachment. With mixer on medium-low speed, add butter, 2 tablespoons (28 grams) at a time, beating until combined. Add Salted Caramel Sauce, and beat until smooth, about 3 minutes. (If buttercream breaks, beat 2 to 3 minutes more, and the emulsion will come back together.) Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let frosting come to room temperature before using.

SALTED CARAMEL SAUCE

Makes about ½ cup

- ½ cup (100 grams) granulated sugar**
- 3 tablespoons (42 grams) unsalted butter, cubed and softened**
- ¼ cup (60 grams) heavy whipping cream, room temperature**
- 1 teaspoon (4 grams) vanilla extract**
- 1 teaspoon (3 grams) kosher salt**

1. In a medium saucepan, cook sugar over medium heat, stirring occasionally, until deep amber colored. Carefully add butter, a few pieces at a time, stirring until combined. Stirring constantly, slowly drizzle in cream until combined. Remove from heat; stir in vanilla and salt. Let cool completely.

WHIPPED STRAWBERRY FROSTING

Makes about 4 cups

Cream cheese and heavy whipping cream give this frosting its light and airy consistency, which works wonderfully when creating rustic, swoopy designs on your cake. A more effortless frosting design will also keep the strawberry chunks and delicate fluffy texture intact.

- ¼ cup (5 grams) freeze-dried strawberries**
- 8 ounces (225 grams) cream cheese, softened**
- ¾ cup (133 grams) granulated sugar, divided**
- ¼ teaspoon kosher salt**
- ½ cup (85 grams) chopped fresh strawberries**
- 1½ cups (300 grams) heavy whipping cream, chilled**
- 2 tablespoons (30 grams) fresh lemon juice**

1. In the work bowl of a food processor, place freeze-dried strawberries; process until powdered. Set aside.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, ⅓ cup (66.5 grams) sugar, and salt at medium speed until smooth. Add strawberry powder and strawberries, and beat until combined. Transfer to a medium bowl; set aside.

3. Clean bowl of stand mixer. Using the whisk attachment, beat cream and lemon juice at medium speed until foamy. Increase mixer speed to medium-high. Gradually add remaining ⅔ cup (66.5 grams) sugar, beating until stiff peaks form. Fold half of cream mixture into cream cheese mixture. Fold in remaining cream mixture. Use immediately.

Note: For best results, make sure your heavy whipping cream is cold.



WHITE CAKE WITH VANILLA BUTTERCREAM

Makes 1 (9-inch) cake

This light cake is as versatile as they come. It is the perfect platform for any flavor frosting, but we like coating ours in Vanilla Buttercream for a classic combination.

- ¾ cup (170 grams) unsalted butter, softened**
- 1½ cups (300 grams) granulated sugar**
- 1¼ teaspoons (5 grams) vanilla extract**
- 1 teaspoon (4 grams) almond extract**
- 2¼ cups (281 grams) cake flour**
- 1 tablespoon (15 grams) baking powder**
- ¾ cup (180 grams) whole milk, room temperature**
- 4 large egg whites (120 grams), room temperature**

Vanilla Buttercream (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add extracts, beating just until combined.
- 3.** In a medium bowl, sift together flour and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.
- 4.** Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at medium speed until stiff peaks form. Gently fold half of egg whites into batter. Fold in remaining egg whites. Divide batter between prepared pans.
- 5.** Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in

pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Vanilla Buttercream between layers and on top and sides of cake.

VANILLA BUTTERCREAM

Makes about 3¼ cups

This creamy frosting holds its shape beautifully. Buttercream is simple in structure but extravagant in taste—butter melts at body temperature, so it literally melts in your mouth.

- ¾ cup (170 grams) unsalted butter, softened**
- 5 cups (600 grams) confectioners' sugar, divided**
- 4 tablespoons (60 grams) heavy whipping cream, room temperature and divided**
- 1½ teaspoons (6 grams) vanilla extract**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 2½ cups (300 grams) confectioners' sugar at low speed until combined. Stir in 2 tablespoons (30 grams) cream, vanilla extract, and vanilla bean seeds. Gradually beat in remaining 2½ cups (300 grams) confectioners' sugar and enough remaining cream until a smooth and spreadable consistency is reached. Use immediately.





CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM

Makes 1 (9-inch) cake

This cake is so divine, you'd never guess it was a simple stir-together. It's doubly as decadent slathered in our Chocolate Buttercream.

- ⅓ cup (133 grams) granulated sugar**
- ⅓ cup (147 grams) firmly packed light brown sugar**
- ¼ cup (56 grams) canola oil**
- 1 large egg (50 grams), room temperature**
- 1 large egg yolk (19 grams), room temperature**
- 1½ teaspoons (6 grams) vanilla extract**
- ½ teaspoon (2 grams) almond extract**
- 1½ cups (208 grams) all-purpose flour**
- ⅓ cup (50 grams) unsweetened cocoa powder**
- 1¼ teaspoons (8.75 grams) baking powder**
- ¾ teaspoon (2.25 grams) kosher salt**
- ½ teaspoon (2.5 grams) baking soda**
- 1 cup (240 grams) whole milk, room temperature**
- ⅓ cup (160 grams) hot coffee**

Chocolate Buttercream (recipe follows)

Garnish: assorted sprinkles and dragées

- 1.** Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans. Line bottom of pans with parchment paper.
- 2.** In a large bowl, stir together sugars and oil. Add egg, egg yolk, and extracts, stirring to combine.
- 3.** In a medium bowl, sift together flour, cocoa, baking powder, salt, and baking soda. Gradually add flour mixture to sugar mixture alternately with milk, beginning and ending with flour mixture, stirring just until combined after each addition. Stir in hot coffee just until combined. Divide batter between prepared pans.
- 4.** Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Chocolate Buttercream between layers and on top and sides of cake. Garnish with sprinkles and dragées, if desired.

CHOCOLATE BUTTERCREAM

Makes about 4 cups

Glossy, rich, and velvety smooth to the taste, this is our favorite chocolate frosting

- 1 cup (227 grams) unsalted butter, softened**
- 1 cup (85 grams) unsweetened cocoa powder**
- 4 cups (480 grams) confectioners' sugar**
- 4 tablespoons (60 grams) heavy whipping cream, room temperature**
- 2 teaspoons (8 grams) vanilla extract**
- ¾ teaspoon (2.25 grams) kosher salt**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cocoa at low speed until well combined. Gradually add confectioners' sugar, 1 cup (120 grams) at a time, alternately with cream, 1 tablespoon (15 grams) at a time, beating until combined. Increase mixer speed to medium-high. Beat until mixture is smooth, about 1 minute. Add vanilla and salt, beating until combined. Use immediately.

**PRO TIP**

Vietnamese Coffee is a particularly strong brew, so not just any cup of joe will work in this recipe. If you can't find a Vietnamese brand, use a dark-roast coffee. The drip and French press methods of brewing ensure an extra-strong cup of coffee, so in this case, the way you brew also matters.

VIETNAMESE COFFEE CAKE

Makes 1 (8-inch) cake

We fell in love with Hummingbird High blogger Michelle Lopez's Vietnamese Iced Coffee Cake and made a black cocoa version of our own. Black cocoa cake layers soaked in sweet and strong Vietnamese Coffee are wrapped in a silky coat of sweetened condensed milk frosting.

1 cup (227 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
½ cup (110 grams) firmly packed dark brown sugar
3 large eggs (150 grams)
2 teaspoons (8 grams) vanilla extract
3 cups (375 grams) cake flour
½ cup (43 grams) black cocoa powder
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) sour cream
½ cup (120 grams) boiling water
Vietnamese Coffee (recipe follows)
Vanilla Sweetened Condensed Milk Buttercream (recipe follows)
Chocolate Sweetened Condensed Milk Buttercream (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 3 (8-inch) round cake pans. Line bottom of pans with parchment paper; butter and flour pans again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, sift together flour, black cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Carefully add ½ cup (120 grams) boiling water; beat just until combined. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. Using a pastry brush, brush each cake layer with Vietnamese Coffee. Reserve ½ cup Vanilla Sweetened Condensed Milk Buttercream. Spread remaining Vanilla Sweetened Condensed Milk Buttercream between layers and on sides of cake. Dot sides of cake with ½ cup Chocolate Sweetened Condensed Milk Buttercream. Using a bench scraper, smear and smooth sides of cake. Decorate top of cake with remaining ½ cup Chocolate Sweetened Condensed Milk Buttercream and reserved ½ cup Vanilla Sweetened Condensed Milk Buttercream. Refrigerate until ready to serve. Let come to room temperature before serving.

VIETNAMESE COFFEE

Makes about 1 cup

3 tablespoons (18 grams) ground Vietnamese coffee*
¾ cup (180 grams) boiling water, divided
3 tablespoons (45 grams) sweetened condensed milk

1. In a drip coffee maker, place coffee grounds in a filter. Bloom coffee grounds by splashing with 1 tablespoon (15 grams) boiling water. Pour remaining boiling water in coffee maker; let coffee drip, about 5 minutes. (Alternatively, use a French press. Bloom coffee grounds by splashing with 1 tablespoon [15 grams] boiling water. Pour remaining boiling water in coffee maker; let stand for about 5 minutes before pressing down.) Once brewed, stir in condensed milk. Let cool before using.

**We used Trung Nguyen Premium Blend, available at specialty food stores or online.*

VANILLA SWEETENED CONDENSED MILK BUTTERCREAM

Makes about 4 cups

1 cup (227 grams) unsalted butter, softened
2 teaspoons (10 grams) Vietnamese Coffee (recipe precedes)
1 (14-ounce) can (396 grams) sweetened condensed milk
6 cups (720 grams) confectioners' sugar
½ teaspoon (1.5 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until light and creamy, 6 to 7 minutes. Beat in Vietnamese Coffee. Add condensed milk in 4 additions, beating well after each addition. Beat in confectioners' sugar and salt. Reserve 1 cup for Chocolate Sweetened Condensed Milk Buttercream. Use immediately.

CHOCOLATE SWEETENED CONDENSED MILK BUTTERCREAM

Makes about 1 cup

1 cup Vanilla Sweetened Condensed Milk Buttercream (recipe precedes)
3 tablespoons (15 grams) black cocoa powder
2 tablespoons (30 grams) sweetened condensed milk

1. In a small bowl, stir together all ingredients using an offset spatula until combined. Use immediately.

BLUEBERRY HAZELNUT CAKE

Makes 1 (9-inch) cake

Juicy blueberries and warm hazelnuts combine to create a flavorful cake prime for springtime. Frost with a thin sweep of Crème Fraîche Whipped Cream.

- 1 cup (227 grams) unsalted butter, softened**
- 1 cup (200 grams) granulated sugar**
- 1 cup (220 grams) firmly packed light brown sugar**
- 1½ cups (341 grams) chocolate-hazelnut spread**
- 6 large eggs (300 grams), room temperature**
- 2 large egg yolks (37 grams), room temperature**
- ½ vanilla bean, split lengthwise, seeds scraped and reserved**
- 2 cups (192 grams) raw hazelnut flour**
- 1¾ cups (219 grams) all-purpose flour**
- 2 teaspoons (6 grams) sea salt**
- 1½ cups (255 grams) fresh blueberries**
- Crème Fraîche Whipped Cream (recipe follows)**
- Garnish: fresh blueberries, fresh blackberries**

- 1.** Preheat oven to 350°F (180°C). Spray bottoms of 2 (9-inch) square cake pans with cooking spray; line with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in chocolate-hazelnut spread until smooth. Add eggs, egg yolks, and vanilla bean seeds, beating until combined.

- 3.** With mixer on low speed, add flours and salt, beating just until combined. Gently fold in blueberries. Divide batter between prepared pans, smoothing tops if necessary.
- 4.** Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
- 5.** Spread Crème Fraîche Whipped Cream between layers and on top of cake. Spread a thin layer of Crème Fraîche Whipped Cream on sides of cake. Garnish with blueberries and blackberries, if desired.

CRÈME FRAÎCHE WHIPPED CREAM

Makes about 5 cups

- 2 cups (480 grams) heavy whipping cream, room temperature**
- 1 cup (240 grams) crème fraîche, room temperature**
- 6 tablespoons (42 grams) confectioners' sugar**

- 1.** In the bowl of a stand mixer fitted with the whisk attachment, beat all ingredients at high speed until stiff peaks form, 2 to 3 minutes. Use immediately.



CLASSIC HUMMINGBIRD CAKE

Makes 1 (9-inch) cake

This hefty cake is far less diminutive than the bird it's named for. You don't cream the butter and sugar. (No stand mixer needed for the cake layers!) This method, along with the myriad of batter ingredients, lends a dense, crumbly texture that verges on half-cake, half-quick bread. It tastes even better the next day.

3½ cups (417 grams) all-purpose flour
1½ cups (267 grams) granulated sugar
1 teaspoon (2 grams) ground cinnamon
¾ teaspoon (3.75 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon ground nutmeg
½ cup (57 grams) chopped pecans, toasted
1 cup (227 grams) mashed ripe banana
¾ cup (168 grams) canola oil
3 large eggs (150 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1 cup (200 grams) finely chopped fresh pineapple

Cream Cheese Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans. Line bottom of pans with parchment paper; butter and flour pans again.
2. In a large bowl, sift together flour, sugar, cinnamon, baking soda, salt, and nutmeg; stir in pecans. In a medium bowl, stir together mashed banana, oil, eggs, and vanilla. Make a well in center of flour mixture; add banana mixture, stirring just until moistened. Fold in pineapple. Divide batter between prepared pans.

3. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
4. Spread Cream Cheese Frosting between layers and on top and sides of cake. Refrigerate for at least 1 hour before serving.

CREAM CHEESE FROSTING

Makes about 5½ cups

16 ounces (455 grams) cream cheese, softened
½ cup (113 grams) unsalted butter, softened
1 teaspoon (4 grams) vanilla extract
6½ cups (780 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy, 3 to 4 minutes. Beat in vanilla. Gradually add confectioners' sugar, beating until smooth. Use immediately.

Photo by Stephen DeVries



MILK CHOCOLATE LAYER CAKE

Makes 1 (9-inch) cake

There's no shortage of chocolate cake recipes, but this two-layer beauty transcends comparison. A pure incarnation of rich milk chocolate flavor, our tender-crumbed cake is coated in a velvety milk chocolate ganache frosting and receives a pop of crunch and color from a sprinkle of crushed candy eggs. Trust us—this cake will have you melting.

¼ cup (57 grams) unsalted butter, softened
¾ cup (150 grams) granulated sugar
¼ cup (56 grams) untoasted sesame oil
2 large eggs (100 grams), room temperature
2½ cups (312 grams) cake flour
¼ cup (32 grams) dried nonfat milk
¼ cup (21 grams) unsweetened cocoa powder
1 teaspoon (3 grams) kosher salt
1 teaspoon (5 grams) baking soda
½ teaspoon (2.5 grams) baking powder
6 ounces (175 grams) 45% cacao milk chocolate, melted
1 cup (240 grams) whole buttermilk, room temperature and divided
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract
Whipped Ganache Frosting (recipe follows)
Garnish: crushed candy-coated milk chocolate eggs*

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, oil, and eggs at medium speed until well combined, about 2 minutes.
3. In a medium bowl, sift together flour, dried milk, cocoa, salt, baking soda, and baking powder. Add flour mixture, melted chocolate, ½ cup (120 grams) buttermilk, and extracts to butter mixture, beating until well combined. With mixer on low speed, add remaining ½ cup (120 grams) buttermilk, beating until combined. Divide batter between prepared pans.

4. Bake until a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Spread Whipped Ganache Frosting between layers and on top and sides of cake. Garnish with crushed chocolate eggs, if desired.

**We used Cadbury Milk Chocolate Mini Eggs.*

WHIPPED GANACHE FROSTING

Makes about 2¼ cups

12 ounces (340 grams) 45% cacao milk chocolate, chopped
1 teaspoon (4 grams) vanilla extract
½ teaspoon (1.5 grams) kosher salt
¾ cup (180 grams) heavy whipping cream

1. In a medium heatproof bowl, combine chocolate, vanilla, and salt.
2. In a small saucepan, heat cream over medium heat until just boiling. Pour hot cream over chocolate mixture; whisk until melted and smooth. Refrigerate for 1 hour.
3. Transfer chocolate mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat at medium speed until light and fluffy, about 3 minutes. Use immediately.





COCONUT PEACH CAKE

Makes 1 (9-inch) cake

Blending one traditional Southern classic, the cloud-like coconut cake, with blushing stone fruit, this triple-layer cake is an undeniable showstopper. A final coating of toasted coconut flakes brings a dash of color to the typically snowy-white appearance.

- 1½ cups (340 grams) unsalted butter, softened**
- 2 cups (400 grams) granulated sugar**
- 3 large eggs (150 grams), room temperature**
- 3½ cups (437 grams) cake flour**
- 1 teaspoon (5 grams) baking powder**
- 1 teaspoon (5 grams) baking soda**
- ½ teaspoon (1.5 grams) kosher salt**
- ¾ cup (180 grams) coconut milk**
- ½ cup (120 grams) whole buttermilk, room temperature**
- 1½ teaspoons (6 grams) vanilla extract**
- Peach Simple Syrup (recipe follows)**
- American Buttercream (recipe follows)**
- 1 cup (225 grams) sliced peeled fresh peaches (about 2 medium peaches)**
- Garnish: toasted coconut flakes**

- 1.** Preheat oven to 350°F (180°C). Butter and flour 3 (9-inch) round cake pans. Line bottom of pans with parchment paper; butter and flour pans again.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
- 3.** In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, stir together coconut milk and buttermilk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with coconut milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla. Divide batter among prepared pans.
- 4.** Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Brush layers with Peach Simple Syrup.
- 5.** Place 2 cups American Buttercream in a piping bag fitted with a medium round tip. Pipe a

½-inch-thick layer of buttercream around edge of one cake layer. Spread buttercream within border. Layer half of peaches in center, gently pressing into buttercream and ensuring border is higher than peaches. Repeat layers once. Top with remaining cake layer. Spread a thin layer of American Buttercream on top and sides of cake. Freeze for 30 minutes. Spread remaining American Buttercream on top and sides of cake. Press toasted coconut into sides of cake, if desired. Cover and refrigerate for up to 4 days.

PEACH SIMPLE SYRUP

Makes about 1½ cups

- ½ cup (112.5 grams) sliced peeled fresh peaches (about 1 medium peach)**
- ½ cup (100 grams) granulated sugar**
- ½ cup (120 grams) water**

- 1.** In a medium saucepan, heat all ingredients over medium heat until sugar is dissolved. Remove from heat, and let cool. Using an immersion blender, blend until mixture is smooth. Refrigerate in an airtight container for up to 2 weeks.

AMERICAN BUTTERCREAM

Makes about 6 cups

- 2½ cups (567 grams) unsalted butter, softened**
- 3 pounds (1,365 grams) confectioners' sugar**
- 1 cup (240 grams) heavy whipping cream**
- 2 teaspoons (6 grams) kosher salt**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 5 to 6 minutes. Reduce mixer speed to low. Gradually add confectioners' sugar, cream, and salt, beating until smooth. Use immediately.



LANE CAKE

Makes 1 (9-inch) cake

With cooked raisins, coconut, and pecans, this cake's traditional filling tends to be dark and overly sweet. To brighten the color and flavor, we used a combination of golden raisins and dried cherries instead of regular raisins. Brushing Bourbon Simple Syrup on the cake layers before frosting and adding a touch of bourbon to the frosting heightens the aromatic boozy flavor the cake is known for without overpowering it.

1 cup (227 grams) unsalted butter, softened
2¼ cups (450 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract
3½ cups (437 grams) cake flour
1 tablespoon (15 grams) baking powder
¼ teaspoon kosher salt
1 cup (240 grams) whole buttermilk
8 large egg whites (240 grams)
Bourbon Simple Syrup (recipe follows)
Lane Cake Filling (recipe follows)
Lane Cake Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 3 (9-inch) round light-colored cake pans.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in extracts.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.

4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at high speed until stiff peaks form. Gently fold egg whites into batter in thirds. Divide batter among prepared pans.

5. Bake until a wooden pick inserted in center comes out clean, 18 to 20 minutes. Let cool in pans for 10 minutes. Remove from pans, and

place on wire racks. While still slightly warm, brush each cake layer with Bourbon Simple Syrup twice. Let cool completely.

6. Spread warm Lane Cake Filling between layers, leaving a ¼-inch border. Wrap tightly in plastic wrap, and refrigerate for at least 6 hours or overnight.

7. Spread Lane Cake Frosting on top and sides of cake. Serve within 2 hours. Leftover cake can be stored in an airtight container at room temperature for up to 3 days.

BOURBON SIMPLE SYRUP

Makes about 1 cup

1 cup (200 grams) granulated sugar
½ cup (120 grams) water
¼ cup (120 grams) bourbon

1. In a small saucepan, bring all ingredients to a boil over high heat. Reduce heat to low, and simmer for 10 minutes; remove from heat. Let cool completely. Refrigerate in an airtight container for up to 2 weeks.

LANE CAKE FILLING

Makes about 4 cups

1½ cups (170 grams) chopped pecans
½ cup (113 grams) unsalted butter
1¼ cups (250 grams) granulated sugar
8 large egg yolks (149 grams)
1 cup (60 grams) sweetened flaked coconut
½ cup (64 grams) golden raisins

½ cup (64 grams) chopped dried cherries
¼ cup (80 grams) bourbon

1. In a medium saucepan, cook pecans and butter over medium heat until butter is melted. Stir in sugar until combined. Stir in egg yolks until well combined; cook, stirring occasionally, until mixture is very thick, 4 to 5 minutes. Remove from heat; stir in coconut, raisins, cherries, and bourbon. Let stand for 5 minutes. Use immediately.

LANE CAKE FROSTING

Makes about 5 cups

2 cups (400 grams) granulated sugar
½ cup (120 grams) water
¼ cup (60 grams) bourbon
6 large egg whites (180 grams)

1. In a medium saucepan, bring sugar, ½ cup (120 grams) water, and bourbon to a boil over high heat. Reduce heat to medium-high, and cook until a candy thermometer registers 248°F (120°C).

2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until stiff peaks form. With mixer running, pour hot sugar mixture into egg whites in a slow, steady stream, avoiding whisk. Beat until frosting cools to room temperature and has a spreadable consistency, about 10 minutes. Use immediately.

BAKED ALASKA

Makes 1 (9-inch) dessert

One of the most famous half-baked desserts, the Baked Alaska was actually created in New York. In 1867, the head chef at the illustrious Delmonico's restaurant designed a new cake to celebrate the United States' purchase of Alaska from the Russians. In our Neapolitan version, dramatic peaks of torched meringue encase a medley of chocolate, strawberry, and vanilla ice creams. For this recipe, you will have leftover ice cream of each flavor if you make the following recipes from scratch—lucky you.



PRO TIP

Freezing the ice cream custard 6 hours before churning may seem like overkill, but trust us. Ensuring that your custard is extremely cold before going into the ice cream maker keeps ice crystals from forming and results in the creamiest, dreamiest ice cream texture.

Vanilla Sponge Cake (recipe follows)

3¾ cups (627 grams) Strawberry Ice Cream (recipe follows)

2 cups (456 grams) Vanilla Ice Cream (recipe follows)

1½ cups (342 grams) Chocolate Ice Cream (recipe follows)

Meringue (recipe follows)

1. Remove bowl or mold with Vanilla Sponge Cake from freezer; spread softened Strawberry Ice Cream into and up sides of cake layer. Cover with a piece of plastic wrap, pressing wrap directly onto surface. Use a slightly smaller bowl to help shape first ice cream layer. Freeze until firm, 1 to 2 hours.

2. Repeat procedure with Vanilla Ice Cream and Chocolate Ice Cream. Place round cake layer on top, and cover with plastic wrap. Freeze overnight.

3. Invert Baked Alaska onto a serving plate. Remove all plastic wrap, and cover with Meringue. Using a kitchen torch, brown Meringue. Serve immediately, or cover and freeze for up to 6 months. Remove from freezer 5 minutes before serving. Use a long chef's knife dipped in warm water to cut into wedges.

Note: You can substitute high-quality ice cream for homemade ice cream. Leftover ice cream will keep in freezer for up to 4 months in an airtight plastic container.

VANILLA SPONGE CAKE

Makes 1 (10x5-inch) cake and 1 (9-inch) cake

6 large eggs (300 grams), separated

1 cup (200 grams) superfine castor sugar, divided, plus more for sprinkling

1½ teaspoons (6 grams) vanilla extract

¼ teaspoon cream of tartar

1½ cups (188 grams) all-purpose flour, sifted

1. Preheat oven to 375°F (190°C). Line a 10x5-inch jelly roll pan with parchment paper, letting excess extend over sides of pan. Line bottom of a 9-inch round cake pan with parchment paper.

2. In a large bowl, whisk together egg yolks and ¾ cup (150 grams) castor sugar until pale and thickened; whisk in vanilla.

3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at high speed until soft peaks form. Gradually add remaining ¼ cup (50 grams) castor sugar, beating until glossy stiff peaks form.

4. Fold half of flour into yolk mixture. Fold in one-fourth of egg whites. Fold in remaining flour;

fold in remaining egg whites. Spread 2 cups (228 grams) batter in prepared round cake pan; spread remaining batter in prepared jelly roll pan.

5. Bake round cake layer for 10 minutes, and bake jelly roll layer for 15 minutes. Let round cake layer cool completely on a wire rack.

6. Line inside of 9-inch round bowl or mold with plastic wrap. Turn mold upside down on a work surface. Sprinkle a tea towel with castor sugar. Turn out warm jelly roll layer onto prepared towel. Top with another tea towel, and gently place over top of upside-down bowl to shape and let cool completely.

7. Remove top tea towel, and gently lift cake off bowl. Invert lined bowl right-side up, and gently lower cake into bowl. Gently push cake down into bowl; trim edges, reserving scraps. Use scraps to fill in two sides that dip down into bowl; trim edges. Cover with plastic wrap, and freeze overnight.

STRAWBERRY ICE CREAM

Makes 5 cups

1 cup (25 grams) freeze-dried strawberries

½ cup (120 grams) water

½ cup (160 grams) strawberry preserves

Vanilla Ice Cream (recipe follows)

1. In the container of a blender, blend freeze-dried strawberries until they reach a powder consistency; remove from container.

2. Place ½ cup (120 grams) water, preserves, and ⅓ cup (26 grams) strawberry powder in container, and blend until smooth. Prepare Vanilla Ice Cream as directed, adding strawberry mixture with cream mixture. Proceed as directed.

VANILLA ICE CREAM

Makes 5 cups

1¾ cups (420 grams) heavy whipping cream

1¼ cups (300 grams) whole milk

½ cup (170 grams) light corn syrup

½ cup (100 grams) granulated sugar, divided

1 tablespoon (18 grams) vanilla bean paste

¼ teaspoon kosher salt

6 large egg yolks (112 grams)

1. Line an 8- or 9-inch square metal cake pan with plastic wrap; place in freezer.

2. In a medium saucepan, combine cream, milk, corn syrup, ¼ cup (50 grams) sugar, vanilla bean paste, and salt. Heat over medium-high heat, stirring occasionally, until a candy thermometer registers 170°F (77°C). Remove from heat.

3. In a medium bowl, whisk together egg yolks and remaining ¼ cup (50 grams) sugar. Add

1 cup hot cream mixture to egg mixture, whisking constantly. Add egg mixture to remaining hot cream mixture in pan, whisking to combine. Cook over medium-low heat until mixture is thickened and a candy thermometer registers 180°F (82°C), 7 to 10 minutes. Immediately pour custard into a large bowl, and let cool until no longer steaming, 10 to 20 minutes.

4. Transfer 1 cup mixture to a small jar with a tight-fitting lid. Place remaining mixture in a large jar with a tight-fitting lid. Refrigerate large jar and freeze small jar for at least 6 hours or up to 24 hours.

5. Remove frozen base from freezer, and let stand at room temperature for 10 minutes. Scrape frozen base into a large bowl; add refrigerated base, and stir occasionally until frozen base is dissolved. Transfer mixture to an ice cream maker, and churn until soft serve consistency, about 20 minutes.

6. Transfer ice cream to prepared pan, and press plastic wrap directly onto surface. Freeze overnight. Remove from freezer, and let stand at room temperature for 10 minutes to soften.

CHOCOLATE ICE CREAM

Makes 5 cups

Vanilla Ice Cream (recipe precedes)

¾ cup (64 grams) unsweetened cocoa powder

½ cup (85 grams) chopped 62% cacao bittersweet chocolate

1. Prepare Vanilla Ice Cream as directed, adding cocoa with cream mixture. Once custard has cooked, add chopped chocolate, whisking to combine. Proceed as directed.

MERINGUE

Makes about 4 cups

1 cup plus 3 tablespoons (236 grams) granulated sugar, divided

½ cup (80 grams) water

3 large egg whites (90 grams)

½ teaspoon kosher salt

1. In a medium saucepan, heat 1 cup plus 1 tablespoon (212 grams) sugar and ½ cup (80 grams) water over high heat until a candy thermometer registers 240°F (116°C).

2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and salt at medium speed until foamy. Add remaining 2 tablespoons (24 grams) sugar, beating until combined. Increase mixer speed to high. Gradually add sugar syrup, beating until a stiff meringue forms, 4 to 5 minutes.

CONFETTI ICE CREAM CAKE

Makes 1 (9-inch) cake

This beauty was inspired by pastry chef Christina Tosi's funfetti Birthday Cake served at Momofuku Milk Bar in New York, New York. Maraschino cherries are for more than just topping a sundae. We flavor our Vanilla Ice Cream with the sweetened fruit because a cake this vibrant needs an ice cream that can keep up. Use your leftover Confetti Cake scraps for birthday cake milkshakes, or use your hands to shape into little balls for a streusel-like garnish to pile on top of the cake.

Confetti Cake (recipe follows)
Maraschino Cherry Ice Cream (recipe follows)
Sweetened Whipped Cream (recipe follows)
Garnish: colored sprinkles

1. Line a tall-sided 9-inch round springform pan with plastic wrap.
2. Gently place half-circle Confetti Cake layers in prepared pan. Remove Maraschino Cherry Ice Cream layer from freezer, and place on top of cake layer. Top with remaining Confetti Cake layer, and cover with plastic wrap. Freeze overnight.
3. Remove cake from pan, and remove plastic wrap. Top with Sweetened Whipped Cream. Garnish with sprinkles, if desired. Serve immediately, or wrap in plastic wrap, and freeze for up to 3 months. (If you plan on freezing, wait to top with Sweetened Whipped Cream until ready to serve.) Remove from freezer 5 minutes before serving. Use a long chef's knife dipped in warm water to cut into wedges.

CONFETTI CAKE

Makes 2 (9-inch) cake layers

- 1 cup (227 grams) unsalted butter, softened
- 2½ cups (450 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (2 grams) almond extract
- 3½ cups (437 grams) cake flour
- 1 tablespoon (15 grams) baking powder
- ¼ teaspoon kosher salt
- 1 cup (240 grams) whole buttermilk
- ½ cup (83 grams) colored sprinkles*
- 8 large egg whites (240 grams)

1. Preheat oven to 350°F (180°C). Butter and flour a 16¼x11¼-inch half sheet pan**; line pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Add sprinkles, beating just until combined. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at high speed until stiff peaks form. Gently fold egg whites into batter in thirds. Pour batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes, rotating pan halfway through baking. Let cool completely in pan.
6. Using a 9-inch parchment round as a guide, cut one cake layer from far right side of pan, avoiding edges of cake. Fold parchment circle in half, and cut two half-circle layers from far left side of pan. (The two half-circle layers will fit as the bottom layer in springform pan during assembly.)

**We used Betty Crocker Rainbow Sprinkles. These sprinkles' colors don't bleed when stirred into the cake batter.*

***We used Nordic Ware Baker's Half Sheet Pan, available at nordicware.com.*

MARASCHINO CHERRY ICE CREAM

Makes 5 cups

Vanilla Ice Cream (recipe on page 63)

- 1 cup (204 grams) chopped drained maraschino cherries
- 2 tablespoons (30 grams) maraschino cherry juice

1. Line a 9-inch round metal cake pan with plastic wrap; place in freezer.
2. Prepare Vanilla Ice Cream as directed, adding cherries and juice with cream mixture. Proceed as directed

Note: You can substitute high-quality ice cream for homemade ice cream. Leftover ice cream will keep in freezer for up to 4 months in an airtight plastic container.

SWEETENED WHIPPED CREAM

Makes about 3 cups

- 1½ cups (360 grams) heavy whipping cream
- ½ cup (60 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and confectioners' sugar at medium speed until stiff peaks form. Use immediately.





BERRIES AND CREAM LAYER CAKE

Makes 1 (8-inch) cake

Simple and elegant, this berry-studded layer cake is an ode to spring's fresh produce. Generous swoops of cream cheese-laced whipped cream bring a note of tanginess to balance out the sweet berries.

- 1 cup (227 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- 3 cups (375 grams) self-rising flour
- 1 cup (240 grams) whole milk, room temperature
- 1 teaspoon (4 grams) vanilla extract

Whipped Cream-Cream Cheese Frosting (recipe follows)

- 1 pound (454 grams) fresh strawberries, hulled and halved
- 2 cups (340 grams) fresh blueberries
- 2 cups (340 grams) fresh raspberries

1. Preheat oven to 350°F (180°C). Butter and flour 2 (8-inch) round tall-sided cake pans; line pans with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. With mixer on low speed, gradually add flour to butter mixture alternately with milk, beginning and ending with flour, beating just until combined after each addition. Beat in vanilla. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. Spread half of Whipped Cream-Cream Cheese Frosting onto one cake layer. Place 8 strawberry halves around outside edge of cake. Fill center with half of blueberries and half of raspberries. Repeat layers once. Refrigerate for at least 1 hour before serving.

WHIPPED CREAM-CREAM CHEESE FROSTING

Makes about 5 cups

- 8 ounces (225 grams) cream cheese, softened
- ½ cup (100 grams) granulated sugar
- 1 teaspoon (4 grams) vanilla extract
- ⅛ teaspoon kosher salt
- 2 cups (480 grams) heavy whipping cream, room temperature

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream cheese at medium speed until smooth. Add sugar, vanilla, and salt, beating until combined. With mixer on high speed, add cream, beating until stiff peaks form. Use immediately.

DARK CHOCOLATE CAKE WITH WHIPPED CARAMELIZED WHITE CHOCOLATE GANACHE

Makes 1 (9-inch) cake

Recipe by Jesse Szewczyk

With essentially every type of chocolate, this recipe is for all you chocolate fanatics.

- 1 cup (227 grams) unsalted butter, softened
- 3 cups (660 grams) firmly packed dark brown sugar
- 4 large eggs (200 grams)
- 1 cup (227 grams) sour cream
- 1 tablespoon (13 grams) vanilla extract
- 2½ cups (281 grams) all-purpose flour
- 1 cup (101 grams) black cocoa powder
- 1 tablespoon (15 grams) baking soda
- 1 teaspoon (3 grams) kosher salt
- 1½ cups (320 grams) boiling water

Whipped Caramelized White Chocolate Ganache
(recipe follows)

Dark Chocolate Drip (recipe follows)

Garnish: flaked sea salt

1. Preheat oven to 350°F (180°C). Butter and flour 3 (9-inch) round cake pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, and beat until light and fluffy, about 3 minutes. Add sour cream and vanilla, beating just until smooth.
3. In a medium bowl, whisk together flour, black cocoa, baking soda, and kosher salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Slowly add 1½ cups (320 grams) boiling water, beating until smooth. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pans for 15 minutes. Remove from pans, and let cool completely on wire racks.
5. Using a serrated knife, trim top of cake layers. Lightly spread Whipped Caramelized

White Chocolate Ganache between layers and on top and sides of cake. Pour Dark Chocolate Drip over cake, letting it drip down sides. Let stand until chocolate is set, about 20 minutes. Garnish with sea salt, if desired. Serve immediately, or refrigerate until ready to serve. Let stand at room temperature for 1 hour before serving.

WHIPPED CARAMELIZED WHITE CHOCOLATE GANACHE

Makes about 4 cups

- 16 ounces (455 grams) Caramelized White Chocolate (recipe follows), chopped
- 1½ cups (360 grams) heavy whipping cream
- 1 cup (227 grams) unsalted butter, cubed
- 1 tablespoon (13 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. Place Caramelized White Chocolate in a large heatproof bowl.
2. In a small saucepan, bring cream and all remaining ingredients to a simmer over medium heat. Pour hot cream mixture over Caramelized White Chocolate; stir until melted. Freeze for 1 hour.
3. Transfer cooled mixture to the bowl of a stand mixer fitted with the paddle attachment. Beat at high speed until light and fluffy, 30 seconds to 1 minute. Use immediately.

Note: If your chocolate breaks while whipping it, just melt 3 tablespoons ganache in the microwave, and slowly add it back in while whipping. This can happen if it has chilled for too long, but it's easily fixed.

CARAMELIZED WHITE CHOCOLATE

Makes about 2 cups

- 16 ounces (455 grams) white chocolate baking chips
- ¼ teaspoon kosher salt

1. Preheat oven to 250°F (130°C). In a completely dry 9-inch round cake pan, combine chocolate and salt.
2. Bake until chocolate is smooth and deep golden and smells like toasted marshmallows, 30 minutes to 1 hour (see PRO TIP), stirring every 10 minutes. (At times, the chocolate will look very dry and chalky, but keep stirring until smooth.)
3. Pour chocolate onto a parchment-lined sheet tray, and let set for at least 7 hours or overnight.
4. Break into pieces, and store in an airtight container for up to 4 months.

DARK CHOCOLATE DRIP

Makes about 1½ cups

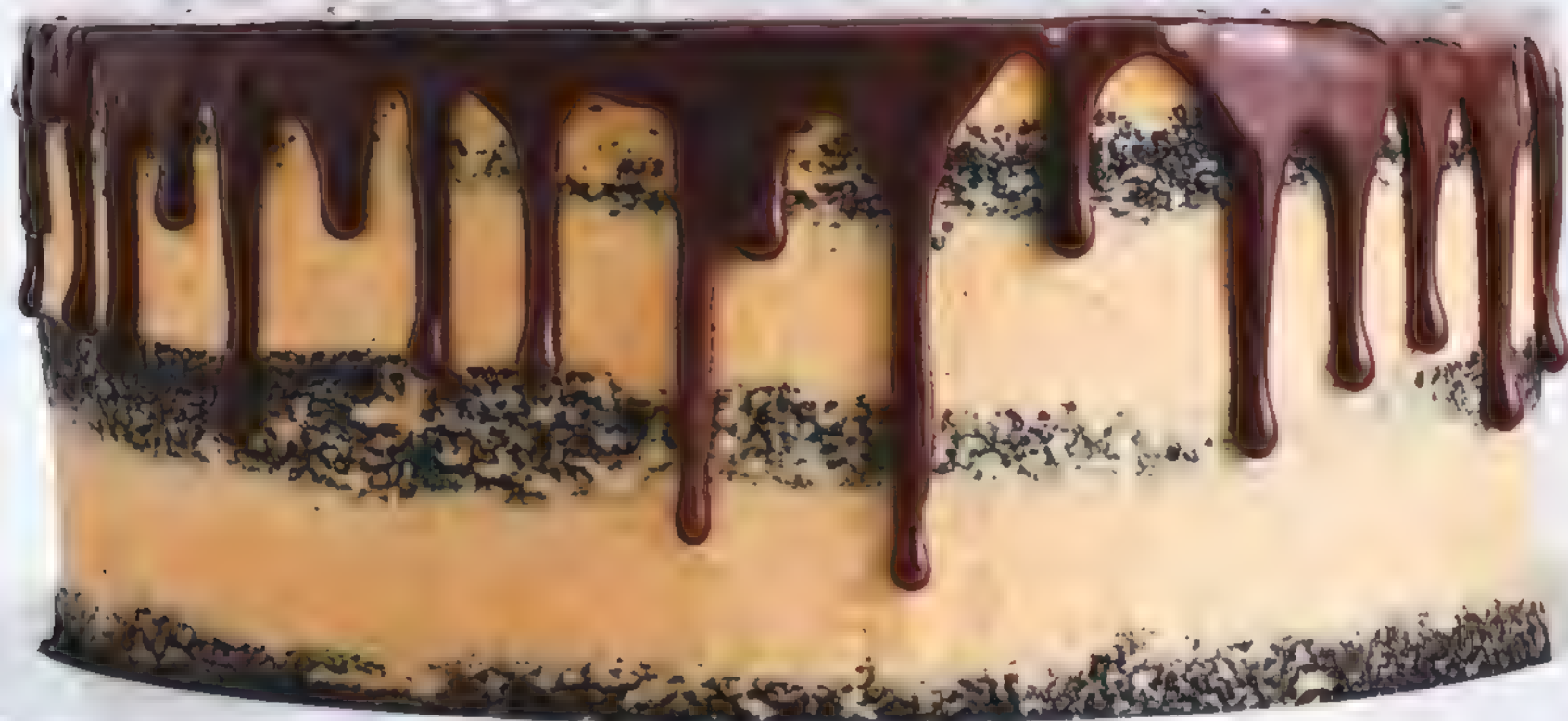
- 6 ounces (175 grams) 60% cacao semisweet chocolate, chopped
- ¾ cup (180 grams) heavy whipping cream
- ¼ cup (57 grams) unsalted butter

1. Place chocolate in a medium heatproof bowl.
2. In a small saucepan, bring cream and butter to a simmer over medium heat. Pour hot cream mixture over chocolate; stir until melted. Let cool for 20 minutes before using.

Photo by Mark Weinberg / Food Styling by Erin McDowell

PRO TIP

For a lighter flavor, roast white chocolate just until color starts to change, about 30 minutes. This is best for pairing with subtle flavors, such as fresh berries. For a stronger flavor, roast until chocolate resembles peanut butter and has a strong nutty fragrance, about 1 hour. This will produce something slightly less sweet with an assertive caramel flavor.





SOMLÓI GALUSKA (SOMLO DUMPLINGS)

Makes 12 servings

Recipe by Szonja Márk

A medley of sponge cake, Pastry Cream, Chocolate Sauce, walnuts, and raisins, this laborious trifle was dreamed up during the 1950s at the storied restaurant Gundel in Budapest, Hungary. To ensure sponge cakes are at their light and fluffy best, speed is essential. Hungarian pastry chef Szonja Márk advises preparing pans and heating the oven in advance because batters lingering on the sidelines won't rise properly during baking, leading to a coarse texture.

¾ cup plus 2½ tablespoons (114 grams) all-purpose flour, divided
¾ teaspoon kosher salt, divided
½ cup (43 grams) plus 1 tablespoon (5 grams) Dutch process cocoa powder, divided
1⅓ cups (128 grams) ground walnuts, divided
9 large eggs (450 grams), separated
¾ cup plus 3 tablespoons (186 grams) granulated sugar, divided
Rum Raisins (recipe follows)
Pastry Cream (recipe follows)
Chocolate Sauce (recipe follows) and whipped cream, to serve

1. Preheat oven to 350°F (180°C). Line 3 (9-inch) round cake pans with parchment paper.
2. In a small bowl, whisk together ½ cup (63 grams) flour and ⅛ teaspoon salt. In another small bowl, whisk together ½ cup (43 grams) cocoa, 2½ tablespoons (20 grams) flour, and ⅛ teaspoon salt. In a third small bowl, whisk together ⅓ cup (32 grams) ground walnuts, remaining ¼ cup (31 grams) flour, and remaining ⅛ teaspoon salt.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks and one-third of sugar (62 grams) at medium speed until pale. Divide egg yolk mixture among 3 medium bowls (70 grams each).
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites at medium speed until soft peaks form. Add remaining sugar (124 grams), and beat until stiff peaks form. Divide egg white mixture among 3 bowls with yolk mixture (137 grams each). Fold egg yolk and egg white mixtures together in each bowl.
5. Fold flour mixture into one bowl, fold cocoa mixture into another bowl, and fold walnut mixture into third bowl. Pour batters into prepared pans.
6. Bake until a wooden pick inserted in center

comes out clean, 12 to 15 minutes. Let cool completely in pans. Remove from pans, and gently peel off parchment.

7. Place plain sponge cake layer on a cake plate; and brush with 5 tablespoons reserved sugar syrup from Rum Raisins. Sprinkle with one-third of Rum Raisins and ⅓ cup (32 grams) ground walnuts. Spread one-third of Pastry Cream over raisins and walnuts. Place cocoa cake layer on top of Pastry Cream, pressing down slightly. Brush with 5 tablespoons reserved syrup. Sprinkle with one-third of Rum Raisins and ⅓ cup (32 grams) ground walnuts. Spread one-third of Pastry Cream over raisins and walnuts. Top with walnut cake layer, and repeat procedure with remaining 5 tablespoons reserved syrup, remaining Rum Raisins, remaining ⅓ cup (32 grams) ground walnuts, and remaining Pastry Cream. Cover and refrigerate overnight.

8. When ready to serve, dust top of cake with remaining 1 tablespoon (5 grams) cocoa. Serve with Chocolate Sauce and whipped cream.

RUM RAISINS

Makes 1½ cups

¾ cup (150 grams) granulated sugar
¾ cup (151 grams) water
⅓ cup (147 grams) packed raisins
¼ cup (60 grams) dark rum

1. In a small saucepan, bring sugar and ⅔ cup (151 grams) water to a boil. Remove from heat; add raisins and rum. Let cool to room temperature. Strain raisins, and reserve sugar syrup for soaking cake layers.

PASTRY CREAM

Makes 5 cups

4 cups plus 3 tablespoons (1,005 grams) whole milk

1 cup (200 grams) granulated sugar, divided
1 vanilla bean, split lengthwise, seeds scraped and reserved
10 large egg yolks (186 grams)
½ cup plus 2 tablespoons (80 grams) cornstarch
¼ teaspoon kosher salt

1. In a large saucepan, combine milk, ½ cup (100 grams) sugar, and vanilla bean and reserved seeds. Bring to a boil over medium-low heat.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ½ cup (100 grams) sugar. Slowly add hot milk mixture to egg mixture, whisking constantly. Return mixture to pan, and cook until thickened. Immediately transfer to a large bowl. Cover with a piece of plastic wrap, pressing wrap directly onto surface of cream to prevent a skin from forming. Refrigerate until chilled.

CHOCOLATE SAUCE

Makes 1½ cups

1⅓ cups (213 grams) 60% cacao dark chocolate chips, chopped
¾ cup plus 2 tablespoons (210 grams) heavy whipping cream

1. Place chopped chocolate in a medium heatproof bowl.
2. In a small saucepan, bring cream to a boil. Pour half of hot cream over chocolate. Let stand for 10 seconds; stir until chocolate is melted. Pour remaining hot cream over melted chocolate, and stir to combine. Let cool slightly.

Note: If Chocolate Sauce breaks, re-emulsify the cream and chocolate using an immersion blender or food processor to blend until smooth. Make sure it is still warm before blending.



bundt & tube CAKES



WITH SIGNATURE CURVES AND RIDGES, BUNDT AND TUBE PANS ARE THE PERFECT CANVASES FOR RICH FLAVOR AND GLAZES. FROM A CHOCOLATE-SWIRLED POUND CAKE TO A RUM CAKE TWIST ON BANANA BREAD, OUR BUNDTS AND TUBES EXPLORE THIS ICONIC SHAPE'S INFINITE BAKING POSSIBILITIES.

cover recipe



TRIPLE-LAYER STRAWBERRY POUND CAKE

Makes 1 (10-inch) cake

Slice into this unassuming pound cake to find a surprise berry-brilliant interior. In sweet shades of strawberry and vanilla ombre, this velvet cake is the epitome of the colors and flavors of spring.

2 cups (454 grams) unsalted butter, softened
3 cups (600 grams) granulated sugar
1 teaspoon (3 grams) kosher salt
7 large eggs (350 grams), room temperature
2 teaspoons (8 grams) vanilla extract
3½ cups (438 grams) all-purpose flour, divided
½ cup (80 grams) sour cream
½ cup (160 grams) strawberry preserves, divided
16 drops liquid red food coloring*, divided
1½ cups (30 grams) freeze-dried strawberries
Strawberry Glaze (recipe follows)

1. Preheat oven to 300°F (150°C). Butter and flour a 10-inch tube pan. Wrap exterior of pan in foil with shiny side facing out. (See Note.)
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and salt at medium speed until fluffy, 6 to 7 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Divide batter among 3 bowls (460 grams each).
3. In first bowl, fold in 1¼ cups (156 grams) flour alternately with sour cream, beginning and ending with flour, just until combined. Set aside.
4. In second bowl, fold in 1 cup plus 2 tablespoons (141 grams) flour alternately with ¼ cup (80 grams) strawberry preserves and 6 drops food coloring, beginning and ending with flour, just until combined. Set aside.
5. In the container of a blender, blend freeze-dried strawberries to a fine powder.
6. In a small bowl, whisk together ¼ cup (21 grams) freeze-dried strawberry powder and remaining 1 cup plus 2 tablespoons (141 grams) flour. Fold flour mixture into remaining batter alternately with remaining ¼ cup (80 grams) strawberry preserves

and remaining 10 drops food coloring, beginning and ending with flour mixture, just until combined.

7. Spoon plain vanilla batter into prepared pan, smoothing top. Gently spoon light pink batter on top, smoothing top. Gently spoon dark pink batter on top, smoothing top.

8. Bake until a wooden pick inserted near center comes out clean or an instant-read thermometer inserted near center registers 205°F (96°C) to 210°F (99°C), 2 hours to 2 hours and 10 minutes, loosely covering top of pan with foil after 1 hour and 15 minutes of baking to prevent excess browning, if necessary. Let cool in pan for 15 minutes. Invert cake onto a plate, and unmold from pan. Let cool completely on a wire rack. Top with Strawberry Glaze.

**We used McCormick Red Food Color. You can also use gel food coloring, but the color will not be as vibrant*

Note: *Because this cake has a long bake time, we wrapped the pan in foil to prevent the crust from becoming too dark. The foil shield also helps the cake rise and bake evenly throughout.*

STRAWBERRY GLAZE

Makes ¾ cup

1½ cups (180 grams) confectioners' sugar
¼ cup plus 2 tablespoons (120 grams) strawberry preserves
½ tablespoon (7.5 grams) whole milk

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately.



PEACH POUND CAKE

Makes 1 (10-cup) Bundt cake

A rich, tangy dose of buttermilk and swirls of cream cheese complement the bright sweetness of the peaches in this decadent pound cake.

- 1½ cups (340 grams) unsalted butter, softened**
- 2½ cups (467 grams) granulated sugar, divided**
- 5 large eggs (250 grams)**
- ½ teaspoon (2 grams) almond extract**
- 2¾ cups (344 grams) plus 2 tablespoons (16 grams) all-purpose flour, divided**
- ¼ cup (30 grams) coconut flour**
- 1 teaspoon (3 grams) kosher salt**
- ½ cup (120 grams) plus 2 tablespoons (30 grams) whole buttermilk, room temperature and divided**
- 2 cups (400 grams) diced peeled fresh peaches (about 3 medium peaches)**
- ½ cup (112 grams) cream cheese, softened**
- Buttermilk Glaze (recipe follows)**

- 1.** Preheat oven to 325°F (170°C). Butter and flour a 10-cup Bundt pan.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 2 cups (400 grams) sugar at medium speed until fluffy, 6 to 8 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in almond extract.
- 3.** In a medium bowl, whisk together 2¾ cups (344 grams) all-purpose flour, coconut flour, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with ½ cup (120 grams) buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in peaches. Transfer batter to a large bowl; set aside.
- 4.** Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat

cream cheese, remaining ½ cup (67 grams) sugar, and remaining 2 tablespoons (16 grams) all-purpose flour at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in remaining 2 tablespoons (30 grams) buttermilk until well combined.

5. Spoon half of batter into prepared pan. Add cream cheese filling, and top with remaining batter. Using a knife, gently swirl together batter and cream cheese filling.

6. Bake until a wooden pick inserted near center comes out clean, 1 hour and 30 minutes to 1 hour and 35 minutes, covering with foil after 1 hour of baking to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Buttermilk Glaze over cooled cake.

BUTTERMILK GLAZE

Makes about 1½ cups

- ½ cup (112 grams) cream cheese, softened**
- 1½ tablespoons (21 grams) unsalted butter, softened**
- ½ cup (60 grams) confectioners' sugar**
- ¼ cup plus 2 tablespoons (90 grams) whole buttermilk**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy, 3 to 4 minutes. Reduce mixer speed to low. Gradually add confectioners' sugar, beating until combined. Add buttermilk, beating until smooth. Use immediately.

CHOCOLATE-FRANGIPANE BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Recipe by Jake Cohen

A hidden pocket of velvety homemade Frangipane and a decadent almond glaze invigorate this Bundt, elevating it from a tasty dessert to a sophisticated masterpiece.

- ½ cup (113 grams) unsalted butter**
- 2 cups (480 grams) whole buttermilk**
- 2 large eggs (100 grams), room temperature**
- 1 tablespoon (6 grams) instant espresso powder**
- 1½ teaspoons (6 grams) almond extract, divided**
- 1 teaspoon (4 grams) vanilla extract**
- 2 cups (400 grams) granulated sugar**
- 2 cups (250 grams) all-purpose flour**
- ¾ cup (64 grams) Dutch process cocoa powder, plus more for dusting pan**
- 2 teaspoons (10 grams) baking soda**
- 1½ teaspoons (3 grams) kosher salt, divided**
- 1 teaspoon (5 grams) baking powder**
- Frangipane (recipe follows)**
- 1½ cups (180 grams) confectioners' sugar**
- 3 tablespoons (45 grams) heavy whipping cream**

Garnish: toasted sliced almonds

- 1.** Preheat oven to 350°F (180°C). Grease a 10-cup Bundt pan* with butter, and dust generously with cocoa to coat, tapping out excess.
- 2.** In a small saucepan, melt butter over medium heat. Cook, stirring constantly, until butter turns a medium-brown color and has a nutty aroma, 5 to 6 minutes. Remove from heat.
- 3.** In the bowl of a stand mixer fitted with the whisk attachment, beat browned butter, buttermilk, eggs, espresso powder, 1 teaspoon (4 grams) almond extract, and vanilla at medium speed until smooth.
- 4.** In a large bowl, whisk together granulated sugar, flour, cocoa, baking soda, 1 teaspoon (3 grams) salt, and baking powder. Switch to the paddle attachment. With mixer on low speed, gradually add sugar mixture to butter mixture, beating until

smooth. Pour half of batter into prepared pan, smoothing top with a spatula. Spoon Frangipane over batter, using the back of a spoon to spread evenly. Top with remaining batter, and smooth with a spatula.

5. Bake until risen and a wooden pick inserted near center comes out clean, 55 minutes to 1 hour, rotating pan halfway through baking. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

6. In a medium bowl, whisk together confectioners' sugar, cream, remaining ½ teaspoon (2 grams) almond extract, and remaining ½ teaspoon salt until smooth. Drizzle glaze over cooled cake. Garnish with toasted almonds, if desired.

**I used the Nordic Ware Anniversary Bundt Pan.*

FRANGIPANE

Makes 1½ cups

- 1 cup (96 grams) almond flour**
- ½ cup (100 grams) granulated sugar**
- ½ cup (113 grams) unsalted butter, melted and cooled**
- 1 large egg (50 grams), room temperature**
- 1 tablespoon (8 grams) all-purpose flour**
- 1 teaspoon (4 grams) almond extract**
- ½ teaspoon (1.5 grams) kosher salt**

- 1.** In a medium bowl, stir together all ingredients until a smooth paste forms.

Photo by Mark Weinberg



COCONUT ALMOND MARBLE CHIFFON CAKE

Makes 1 (10-inch) cake

A candy bar inspired our modern—and even more indulgent—makeover of the classic chiffon. We piled on coconut, almond, and chocolate for flavors reminiscent of an Almond Joy. Coconut oil, subbed in for the canola oil, adds depth and nuttiness without sacrificing the cake’s texture.

1½ cups (350 grams) granulated sugar, divided
¼ cup (60 grams) hot water
0.5 ounce (15 grams) 56% cacao semisweet chocolate
¼ teaspoon (1.25 grams) baking soda
1½ cups (219 grams) cake flour
½ cup (48 grams) almond meal
½ cup (42 grams) desiccated coconut
1 tablespoon (15 grams) baking powder
1 teaspoon (3 grams) kosher salt
¾ cup (180 grams) water
½ cup (112 grams) coconut oil
5 large egg yolks (93 grams)
1½ teaspoons (6 grams) almond extract
½ teaspoon (2 grams) vanilla extract
8 large egg whites (240 grams)
¼ teaspoon cream of tartar
Chocolate Ganache (recipe follows)
Garnish: toasted almonds, toasted unsweetened coconut flakes

1. Preheat oven to 350°F (180°C). Butter and flour the bottom of a 10-inch tube pan.
2. In the top of a double boiler, stir together ¼ cup (50 grams) sugar, ¼ cup (60 grams) hot water, chocolate, and baking soda. Cook over simmering water until chocolate is melted. Remove from heat; let cool.
3. In a large bowl, whisk together flour, almond meal, coconut, baking powder, salt, and remaining 1½ cups (300 grams) sugar. Make a well in center of flour mixture; add ¾ cup (180 grams) water, oil, egg yolks, and extracts; whisking until smooth.

4. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at high speed until soft peaks form. Add cream of tartar, and beat until stiff peaks form. Fold one-third of egg whites into flour mixture. Fold in remaining egg whites. Transfer one-third of batter to a medium bowl; add cooled chocolate mixture, stirring until well combined. Alternate pouring yellow and chocolate batters into prepared pan. Using a knife, swirl batters together.
5. Bake until golden brown and a wooden pick inserted near center comes out clean, about 45 minutes. Invert cake in pan over a glass bottle, and let cool completely. Using a knife, loosen cake from sides and center of pan. Gently remove from pan. Pour Chocolate Ganache over cooled cake. Garnish with almonds and coconut, if desired.

CHOCOLATE GANACHE

Makes about 1 cup

6 ounces (175 grams) 56% cacao semisweet chocolate, chopped
3 tablespoons (45 grams) heavy whipping cream
3 tablespoons (42 grams) unsalted butter

1. Place chocolate in a medium heatproof bowl.
2. In a small saucepan, bring cream and butter to a simmer over medium-low heat. Pour hot cream mixture over chocolate. Let stand for 2 minutes; whisk until melted and smooth. Let cool until desired consistency is reached.





WHITE RUSSIAN BUNDT CAKE

Makes 1 (12-cup) Bundt cake

Recipe by Mandy Dixon

During the arctic Alaskan winters, pastry chef Mandy Dixon and her family serve this moist and flavorful coffee cake all winter long. At their family-run resort Winterlake Lodge, they make a homemade version of coffee liqueur for a fun winter activity, but name brand Kahlúa is wonderful here as well.

- 1 cup (227 grams) unsalted butter, softened
- 1½ cups (300 grams) granulated sugar
- 4 large eggs (200 grams)
- 2 teaspoons (8 grams) vanilla extract
- 2¾ cups (344 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (180 grams) heavy whipping cream
- ¼ cup (60 grams) Kahlúa
- Kahlúa Pecan Filling (recipe follows)
- Kahlúa Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Grease a 12-cup fluted Bundt pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together cream and Kahlúa. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour half of batter into prepared pan. Sprinkle with Kahlúa Pecan Filling. Top with remaining batter
4. Bake until cake is firm to the touch, about 1 hour. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle Kahlúa Glaze over cooled cake

KAHLÚA PECAN FILLING

Makes about 1 cup

- 1 cup (113 grams) chopped toasted pecans
- ½ cup (110 grams) firmly packed light brown sugar
- 2 tablespoons (30 grams) Kahlúa
- 1 tablespoon (5 grams) unsweetened cocoa powder
- 1 teaspoon (2 grams) ground cinnamon

1. In a medium bowl, stir together all ingredients. Use immediately.

KAHLÚA GLAZE

Makes about 1 cup

- 1 cup (120 grams) confectioners' sugar, sifted
- 2 tablespoons (30 grams) heavy whipping cream
- 2 tablespoons (30 grams) Kahlúa

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.



ROASTED BANANA RUM BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Ready for a bolder, more sophisticated take on banana bread? Time to bring out the Bundt pan. We roasted the bananas and used tangy buttermilk to create an extra-smooth batter and tender crumb that translate beautifully to cake form. Buttery spiced rum paired with the gooey Roasted Bananas equals pure indulgence.

Roasted Bananas (recipe follows)

- 1 ripe banana (124 grams), mashed
- $\frac{2}{3}$ cup (160 grams) whole buttermilk
- 1 cup (220 grams) firmly packed dark brown sugar
- $\frac{1}{2}$ cup (112 grams) canola oil
- $\frac{1}{4}$ cup (60 grams) dark rum*
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- $2\frac{1}{2}$ cups (312 grams) cake flour
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (5 grams) baking powder
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt

Vanilla Cream Cheese Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour a 10-cup Bundt pan**.
2. In the work bowl of a food processor, place Roasted Bananas, mashed banana, and buttermilk; process until smooth. Transfer to a large bowl; whisk in brown sugar, oil, rum, eggs, and vanilla.
3. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Fold flour mixture into banana mixture just until combined. Spoon batter into prepared pan. Gently tap pan on counter to release any air bubbles.
4. Bake until a wooden pick inserted near center comes out clean, 40 to 45 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Vanilla Cream Cheese Glaze over cooled cake

*We used The Kraken Black Spiced Rum.

**We used the Nordic Ware Premier Brilliance Pan.

ROASTED BANANAS

Makes 3 bananas

- 3 medium unpeeled bananas (672 grams)

1. Preheat oven to 400°F (200°C).
2. Place unpeeled bananas on a sheet pan.
3. Roast until completely black, 20 to 25 minutes. Let cool completely; peel bananas.

VANILLA CREAM CHEESE GLAZE

Makes $\frac{1}{2}$ cup

- $\frac{1}{4}$ cup (56 grams) cream cheese, softened
- $\frac{1}{2}$ cup (60 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk
- 1 tablespoon (15 grams) dark rum*
- $\frac{1}{4}$ teaspoon (1.5 grams) vanilla bean paste

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. With mixer on low speed, gradually add confectioners' sugar, beating until combined. Add milk, rum, and vanilla bean paste, beating until smooth. Use immediately.

*We used The Kraken Black Spiced Rum.

BLACK-AND-WHITE CHOCOLATE MARBLE POUND CAKE WITH VANILLA BEAN AND BLACK COCOA GLAZES

Makes 1 (10-inch) Bundt cake

Recipe by Ben Mims

It never gets old to marble chocolate and plain batters into a pound cake. For a modern update, however, I used black cocoa for the chocolate batter, which gives it a dark richness, and white chocolate in the “plain” batter to offset the bitter cocoa with sweetness.

- 2 cups (454 grams) unsalted butter, room temperature and divided**
- 3 cups (600 grams) granulated sugar, divided**
- 3 teaspoons (12 grams) vanilla extract, divided**
- 4 large egg whites (120 grams), room temperature**
- 4 ounces (115 grams) white chocolate, melted**
- 2½ cups (281 grams) cake flour, divided**
- 2 teaspoons (6 grams) kosher salt, divided**
- 2 large eggs (100 grams), room temperature**
- 4 large egg yolks (74 grams), room temperature**
- ¾ cup (64 grams) black cocoa powder*, sifted**
- ½ cup (120 grams) whole buttermilk, room temperature**

Vanilla Bean Glaze (recipe follows)

Black Cocoa Glaze (recipe follows)

- 1.** Butter and flour a 10-inch Bundt pan.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (227 grams) butter, 1½ cups (300 grams) sugar, and 1½ teaspoons (6 grams) vanilla at medium speed until fluffy and pale, at least 6 minutes. Add egg whites, one at a time, beating well after each addition, about 15 seconds. Scrape bottom and sides of bowl with a rubber spatula. With mixer on medium-high speed, add melted white chocolate, beating until smooth, about 1 minute. Add 1½ cups (187 grams) flour and 1 teaspoon (3 grams) salt, and stir with a rubber spatula just until combined. Scrape white batter into a bowl, and set aside.
- 3.** Return bowl to stand mixer. Using the paddle attachment, beat remaining 1 cup (227 grams) butter, remaining 1½ cups (300 grams) sugar, and remaining 1½ teaspoons (6 grams) vanilla at medium speed until fluffy and pale, at least 6 minutes. Add eggs, one at a time, beating

well after each addition, about 15 seconds. Add egg yolks, two at a time, beating well after each addition, about 15 seconds. Scrape bottom and sides of bowl with a rubber spatula. With mixer on medium-high speed, beat until smooth, about 1 minute. Add black cocoa, remaining ¾ cup (94 grams) flour, and remaining 1 teaspoon (3 grams) salt. With mixer on low speed, add buttermilk, beating just until batter comes together. Scrape bottom and sides of bowl with a rubber spatula, and stir just until combined.

4. Using a large (2- to 3-ounce) spring-loaded scoop, alternately scoop white and black batters into prepared pan. Tap pan lightly on counter to settle batter

5. Place pan in a cold oven, and bake at 300°F (150°C) until lightly browned on top and a wooden pick inserted near center comes out clean, 1½ to 2 hours. (This bake time depends on how long it takes your oven to preheat. Start checking after 1½ hours, and continue baking in 10-minute intervals until cake is done.) Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

6. Alternately spoon Vanilla Bean Glaze and Black Cocoa Glaze over cooled cake, letting each one drip down grooves of cake. (Alternatively, pour Black Cocoa Glaze over cake, and let stand until hardened, about 10 minutes. Pour Vanilla Bean Glaze over top, and let stand until hardened, about 10 minutes.)

**Black cocoa is available online or in specialty food stores. I used King Arthur Flour Black Cocoa, but any brand will work. Black cocoa is a deeper color than regular cocoa and further alkalinized—or “Dutch processed”—to remove virtually all acidity. To make sure it doesn’t dry out the cake batter, this recipe has extra buttermilk to provide more moisture and acidity.*

VANILLA BEAN GLAZE

Makes about ½ cup

- 1 cup (120 grams) confectioners’ sugar, sifted**
- 2 tablespoons plus 2 teaspoons (40 grams) heavy whipping cream**
- ¼ teaspoon kosher salt**
- ½ plump Bourbon-Madagascar vanilla bean, split lengthwise, seeds scraped and reserved**

1. In a small saucepan, combine all ingredients. Cook over low heat, stirring constantly, until smooth and no lumps remain. Pour glaze into a bowl, and let cool until it falls off a spoon in a thick, heavy stream.

BLACK COCOA GLAZE

Makes about ½ cup

- ¾ cup (90 grams) confectioners’ sugar, sifted**
- ¼ cup (21 grams) black cocoa powder, sifted**
- 3 tablespoons (45 grams) heavy whipping cream**
- ¼ teaspoon kosher salt**

1. In a small saucepan, combine all ingredients. Cook over low heat, stirring constantly, until smooth and no lumps remain. Pour glaze into a bowl, and let cool until it falls off a spoon in a thick, heavy stream.

PRO TIP

The cold-oven method gives batter extra time to rise, producing an extra-smooth, tender crumb. It is great for cakes like this where there is no leavening besides the air trapped inside the creamed butter and sugar.



ULTIMATE SOUTHERN CREAM CHEESE POUND CAKE

Makes 1 (10-inch) cake

Recipe by Ben Mims

When you say “pound cake” to a Southerner, they usually think of something intensely rich, tall, and capped with a crackling crust of butter and sugar so good that people fight over it. Cream cheese not only adds extra fat (flavor!) but also moisture, stability, and some tang to balance all that sugar.

- 1½ cups (340 grams) unsalted butter, room temperature**
- 8 ounces (225 grams) cream cheese, room temperature**
- 3 cups (600 grams) granulated sugar**
- 1 tablespoon (13 grams) vanilla extract**
- 1½ teaspoons (4.5 grams) kosher salt**
- 6 large eggs (300 grams), room temperature**
- 3 cups (375 grams) cake flour**

- 1.** Preheat oven to 325°F (170°C). Butter and flour a 10-inch straight-sided tube or angel food cake pan.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, cream cheese, sugar, vanilla, and salt at medium speed until fluffy and pale, at least 8 minutes. Add eggs, one at a time, beating until there are no streaks of yolk left after each addition, about 15 seconds. Scrape bottom and sides of bowl with a rubber spatula. With mixer on medium-high speed, beat until superlight and airy, at least 3 minutes. Add flour, and stir with a rubber spatula just until combined. Spoon batter into prepared pan, and smooth top.

- 3.** Bake until cake has a lightly raised and cracked dome, is golden brown on top, and a wooden pick inserted near center comes out clean, 1 hour and 30 minutes to 1 hour and 40 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

PRO TIP

As with all cake recipes, but more so here, having the butter and cream cheese at true room temperature is vital to the two ingredients incorporating smoothly into the batter. Your best bet is take the butter and cream cheese out of the refrigerator the night before you plan to bake. That way, there's no guessing that they're at the perfect temperature and consistency.





PASSION FRUIT AND CHOCOLATE BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Recipe by Edd Kimber

This cake's texture is between that of a classic pound cake and the incredibly moist texture of a polenta cake. It's the perfect cake for elevenses, what Brits refer to as a morning coffee or tea break, or when a layer cake seems like too much effort.

8 extra-large eggs (416 grams)
2½ cups (500 grams) castor sugar
2 tablespoons (6 grams) lemon zest
1¼ cups (280 grams) light olive oil
¾ cup (180 grams) yoghurt/yogurt
¼ cup (50 grams) passion fruit purée
1¼ cups (219 grams) self-raising/self-rising flour
1 cup (100 grams) ground almonds
⅓ cup (100 grams) fine semolina
½ teaspoon (2.5 grams) baking powder
Passion Fruit Syrup (recipe follows)
Chocolate Glaze (recipe follows)

1. Preheat oven to 350°F (180°C)
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs, castor sugar, and zest at medium speed until pale and light, about 5 minutes. Add olive oil, yoghurt, and passion fruit purée, and beat to combine.
3. In a medium bowl, whisk together flour, almonds, semolina, and baking powder. With mixer on low speed, gradually add dry goods to egg mixture, beating to combine.
4. Butter and flour the Nordic Ware Crown Bundt Pan, tapping out excess. Pour cake batter in pan.
5. Bake until a skewer inserted in middle of cake comes out clean, approximately 1 hour. Loosely cover with foil during last 10 minutes of baking to prevent excess browning, if necessary. Allow to cool in pan for 10 minutes before carefully inverting onto a wire rack. Whilst cake is still warm, brush with Passion Fruit Syrup. This adds both moisture and a stronger passion fruit flavour. Let

cool completely. Once cake has cooled, pour over Chocolate Glaze, allowing it to run down sides of cake. This cake keeps brilliantly 3 to 4 days in a covered container.

PASSION FRUIT SYRUP

Makes ½ cup

⅓ cup (67 grams) superfine sugar
⅓ cup (67 grams) passion fruit purée

1. Place superfine sugar and passion fruit purée in a small pan, and bring to a simmer to dissolve the sugar. Simmer over medium heat for 2 to 3 minutes so the mixture can reduce. Remove from heat.

CHOCOLATE GLAZE

Makes 2 cups

5 ounces (150 grams) Guittard Semisweet Chocolate Organic Wafers 66% cacao
1 cup (240 grams) double/heavy whipping cream

1. Place chocolate in a large heatproof bowl. Place cream in a saucepan, and bring just to a simmer over medium heat. Pour over chocolate, and allow to sit for a couple minutes before stirring together to form a silky chocolate glaze. The glaze will thicken as it cools, so use whilst still a pouring consistency.

Photo by Yuki Sugiura



HUMMINGBIRD BUNDT CAKE

Makes 1 (12-cup) Bundt cake

Think of this Bundt as the frosted layer cake's laid-back cousin. It requires less effort to make but packs all the same spiced, fruity flavor of the original. Bananas and whole milk keep the cake moist and flavorful for days, but the best part is that tangy, spoon-licking Cream Cheese Icing.

½ cup (57 grams) chopped pecans
3½ cups (417 grams) all-purpose flour
1½ cups (267 grams) granulated sugar
1 teaspoon (5 grams) baking powder
1 teaspoon (3 grams) kosher salt
1 teaspoon (2 grams) ground cinnamon
¾ teaspoon (3.75 grams) baking soda
¼ teaspoon ground nutmeg
1½ cups (341 grams) mashed ripe banana
1 cup (224 grams) canola oil
½ cup (120 grams) whole milk, room temperature
3 large eggs (150 grams), room temperature
1 teaspoon (4 grams) vanilla extract
1 cup (200 grams) finely chopped fresh pineapple

Cream Cheese Icing (recipe follows)

Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C). Butter and flour a 12-cup Bundt pan.
2. Sprinkle pecans in bottom of prepared pan.
3. In a large bowl, sift together flour, sugar, baking powder, salt, cinnamon, baking soda, and nutmeg. In a medium bowl, stir together mashed banana, oil, milk, eggs, and vanilla. Make a well in center of flour mixture; add banana mixture, stirring just until moistened. Fold in pineapple. Pour batter over pecans, smoothing top with an offset spatula.
4. Bake until a wooden pick inserted near center comes out clean, 55 minutes to 1 hour, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Pour Cream Cheese Icing over cooled cake. Top with toasted pecans, if desired.

CREAM CHEESE ICING

Makes about 1½ cups

3 ounces (86 grams) cream cheese, softened
¼ cup (60 grams) whole milk, room temperature
¼ teaspoon (1 gram) vanilla extract
1¾ cups (210 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy. Add milk and vanilla, beating until combined. Gradually add confectioners' sugar, beating until smooth. Use immediately.

Photo by Stephen DeVries

CRANBERRY-HAZELNUT COFFEE CAKE

Makes 1 (10-inch) cake

Our moist coffee cake blends buttery hazelnuts and bright cranberries while a crunchy Hazelnut Streusel and zesty Orange Glaze finish it off.

- ½ cup (113 grams) unsalted butter, softened**
- 1¼ cups (275 grams) firmly packed light brown sugar**
- 3 large eggs (150 grams)**
- 3 tablespoons (9 grams) orange zest (about 1 orange)**
- 2 teaspoons (8 grams) vanilla extract**
- 2½ cups (300 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- 1 teaspoon (5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 cup (240 grams) crème fraîche**
- ½ cup (64 grams) chopped dry roasted unsalted hazelnuts**
- 1½ cups (143 grams) fresh or frozen cranberries**
- Hazelnut Streusel (recipe follows)**
- Orange Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch tube pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition. Stir in zest and vanilla.
3. In a medium bowl, whisk together 2½ cups (300 grams) flour, baking powder, and salt. Gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition. Stir in hazelnuts.
4. In a small bowl, toss together cranberries and remaining 1 tablespoon (8 grams) flour. Gently fold cranberries into batter. Spoon batter into prepared pan, smoothing top. Top with Hazelnut Streusel.
5. Bake until a wooden pick inserted near center comes out clean, 45 to 50 minutes, loosely covering

with foil during last 15 minutes of baking to prevent excess browning, if necessary. (Cake made with fresh cranberries will bake more quickly—by about 5 minutes—than cake made with frozen cranberries.) Let cool in pan for 30 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle Orange Glaze over cooled cake. Wrap tightly in plastic wrap, and store in an airtight container at room temperature for up to 4 days.

HAZELNUT STREUSEL

Makes 2½ cups

- ¾ cup (64 grams) hazelnut flour**
- ½ cup (60 grams) all-purpose flour**
- ½ cup (67 grams) granulated sugar**
- 3 tablespoons (9 grams) orange zest (about 1 orange)**
- ¾ teaspoon (1.5 grams) ground cinnamon**
- ¼ teaspoon kosher salt**
- ¼ cup (57 grams) cold unsalted butter, cubed**
- ½ cup (64 grams) chopped roasted hazelnuts**

1. In a medium bowl, whisk together flours, sugar, zest, cinnamon, and salt. Using your fingers, cut in cold butter until mixture is crumbly and desired consistency is reached. Stir in hazelnuts. Freeze until ready to use.

ORANGE GLAZE

Makes ½ cup

- 1 cup (120 grams) confectioners' sugar**
 - 1 tablespoon plus 2 teaspoons (25 grams) fresh orange juice**
1. In a small bowl, whisk together confectioners' sugar and orange juice until smooth. Use immediately.





skillet and loaf CAKES



NOTHING SAYS COMFORT FROM SCRATCH LIKE A LOAF OR SKILLET CAKE WARM FROM THE OVEN. WITH EVERYTHING FROM A RICH CHOCOLATE LOAF TO A BOOZY APRICOT SKILLET CAKE, THESE RECIPES WILL BE THERE WHEN THE CRAVINGS CALL.

SOURDOUGH CHOCOLATE LOAF CAKE

Makes 1 (9x5-inch) cake

Recipe by Stacey Ballis

This chocolate loaf cake is a great way to use your sourdough discard. The slight tang enhances the deep chocolate flavor and prevents the cake from being too sweet, which makes it ideal for brunch. Add some whipped cream and berries, and you have an elegant dessert for a dinner party.

- ½ cup (113 grams) unsalted butter, softened**
- 1 cup (220 grams) firmly packed light brown sugar**
- ½ cup (100 grams) granulated sugar**
- 1 large egg (50 grams), room temperature**
- 1 cup (275 grams) sourdough starter discard**
- ½ cup (120 grams) whole buttermilk, chilled**
- 1 teaspoon (4 grams) vanilla extract**
- 1 cup (125 grams) all-purpose flour**
- ¾ cup (64 grams) Dutch process cocoa powder (see Note)**
- ½ teaspoon (2.5 grams) baking powder**
- ¼ teaspoon (1.25 grams) baking soda**
- ¼ teaspoon kosher salt**

Buttermilk Glaze (recipe follows)

- 1.** Preheat oven to 325°F (170°C). Butter and flour a 9x5-inch loaf pan.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Add sourdough discard, buttermilk, and vanilla, beating until combined.
- 3.** In a medium bowl, whisk together flour, cocoa, baking powder, baking soda, and salt. (If your cocoa is very lumpy, you can sift it in.) With mixer on low speed, gradually add flour mixture to butter mixture,

beating until combined. Give batter a quick fold with a spatula to ensure bottom of bowl doesn't have any unmixed ingredients. Pour batter into prepared pan.

- 4.** Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes. Let cool in pan for 10 to 15 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Buttermilk Glaze over cake before serving. Wrap tightly in plastic wrap, and store at room temperature for up to 5 days.

Note: *It is important to use Dutch process cocoa powder in this recipe. Natural process cocoa powder is much more acidic, and the cake will be both lighter in color and a bit bitter if you substitute. Droste is my favorite Dutch process cocoa powder.*

BUTTERMILK GLAZE

Makes about ¾ cup

- 2 cups (240 grams) confectioners' sugar**
- 5 tablespoons (75 grams) whole buttermilk**

- 1.** In a small bowl, whisk together confectioners' sugar and buttermilk until smooth. Use immediately.

Photo by Art Meripol





LITTLE LEMON MERINGUE POUND CAKES

Makes 16 (5½x3-inch) cakes

Recipe by Ben Mims

Whipped heavy cream is a frequent addition to pound cakes because it adds the same amount of fat as butter but with additional moisture to produce a particularly smooth, tender cake. Here, the technique is a boon to these small, tangy versions, made with lemon zest in the batter and suffused with a tart Lemon Syrup. If you're a fan of lemon meringue pie but have always wanted it with just a thick crust and meringue, this cake will be your dream come true.

¾ cup (170 grams) unsalted butter, softened
1½ cups (267 grams) plus ¾ cup (150 grams) granulated sugar, divided
3 tablespoons (9 grams) lemon zest
2 teaspoons (8 grams) vanilla extract, divided
1½ teaspoons (3 grams) kosher salt, divided
1 teaspoon (5 grams) baking powder
3 large eggs (150 grams), room temperature
1½ cups (219 grams) cake flour
¼ cup (80 grams) heavy whipping cream, chilled

Lemon Syrup (recipe follows)

3 large egg whites (90 grams), room temperature

1. Preheat oven to 325°F (170°C). Butter and flour 2 (8-cup) mini loaf pan plaques (such as Williams Sonoma Goldtouch) or 16 (5½x3-inch) mini loaf pans.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, 1½ cups (267 grams) sugar, zest, 1½ teaspoons (6 grams) vanilla, 1 teaspoon (3 grams) salt, and baking powder at medium speed until fluffy and pale, at least 6 minutes. Add eggs, one at a time, beating until there are no streaks of yolk left after each addition, about 15 seconds. Scrape bottom and sides of bowl with a rubber spatula. With mixer on medium-high speed, beat until superlight and

airy, at least 3 minutes. Add flour, and stir with a rubber spatula just until combined.

3. In a small bowl, whisk cream by hand until stiff peaks form. Using a rubber spatula, fold whipped cream into batter until completely smooth. Spoon 3 to 4 tablespoons batter into each prepared pan, and smooth tops.

4. Bake until cakes are slightly raised and golden brown on top and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 minutes. Invert pans onto wire racks set over rimmed baking sheets or sheets of foil, and unmold from pans. Spoon about 1 tablespoon Lemon Syrup onto bottom of each cake while still warm, letting it soak completely into cake. Let cool completely.

5. In the bowl of a stand mixer fitted with the whisk attachment, whisk together egg whites, remaining ¾ cup (150 grams) sugar, and remaining ¼ teaspoon salt by hand until combined. Place mixer bowl over a saucepan of simmering water. Cook, stirring constantly, until sugar is dissolved and whites are just hot to the touch, 2 to 3 minutes.

6. Immediately remove bowl from saucepan, and add remaining ½ teaspoon (2 grams) vanilla. Carefully return bowl to stand mixer, and beat at medium-high speed until fluffy and cool to the touch and stiff peaks form.

7. Divide meringue among 3 piping bags fitted with 3 different size and shape star tips. (Alternatively, scrape meringue into 1 large piping bag fitted with a medium star tip.) Turn cakes over so they're upright. Pipe 4 to 5 mounds meringue from largest tip onto cakes, spacing evenly apart. Pipe 2 to 3 mounds meringue from medium-size tip onto cakes, filling in some of the gaps in center of each cake. Pipe 5 to 6 mounds meringue from smallest tip onto cakes, filling in any remaining gaps on top of cakes.

8. Using a kitchen torch, carefully brown meringue all over cakes. Serve immediately. Cakes can be made, soaked in Lemon Syrup, and stored in an airtight container for up to 1 day before serving. Make, pipe, and torch meringue just before serving.

LEMON SYRUP

Makes about 1 cup

1 cup (240 grams) fresh lemon juice
½ cup (100 grams) granulated sugar

1. In a small saucepan, bring lemon juice and sugar to a simmer over medium-high heat, stirring occasionally, until sugar is dissolved. Remove from heat, and let cool completely. Lemon Syrup can be made up to 3 days in advance. Let come to room temperature before using.

SNICKERDOODLE SWIRL LOAF WITH SALTED PISTACHIOS

Makes 1 (9x5-inch) cake

Your favorite spiced cookie, now in a loaf cake. The crunchy, buttery pistachio streusel topping pushes this loaf straight into the hall of fame.

- 2 cups (250 grams) self-rising flour**
- 1½ cups (300 grams) granulated sugar, divided**
- 1 teaspoon (3 grams) kosher salt, divided**
- 1 cup (240 grams) whole milk, room temperature**
- ¼ cup (56 grams) vegetable oil**
- 1 large egg (50 grams), room temperature**
- 1 tablespoon (6 grams) ground cinnamon**
- ½ cup (57 grams) chopped roasted salted pistachios, divided**

- 1.** Preheat oven to 350°F (180°C). Line a 9x5-inch loaf pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a medium bowl, whisk together flour, 1 cup (200 grams) sugar, and ½ teaspoon (1.5 grams) salt. Add milk, oil, and egg, whisking to combine.
- 3.** In a small bowl, stir together cinnamon and remaining ½ cup (100 grams) sugar.
- 4.** Spread half of batter in prepared pan. Sprinkle with half of cinnamon sugar. Top with ¼ cup (28.5 grams) pistachios; top with remaining batter. Using a knife, swirl batter starting at one end and working toward other using a small folding motion. Top with remaining cinnamon sugar, remaining ¼ cup (28.5 grams) pistachios, and remaining ½ teaspoon (1.5 grams) salt. Using a knife, cut through batter widthwise and then lengthwise to create a swirl on top of loaf.
- 5.** Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.



STRAWBERRY LOAF WITH BUTTERMILK GLAZE

Makes 1 (9x5-inch) cake

Packed with fresh strawberries and drizzled with a tangy buttermilk glaze, this loaf cake is the delicious shortcut to satisfying your strawberry cake cravings.

- 1** cup (200 grams) granulated sugar
- ½** cup (113 grams) unsalted butter, melted
- ½** cup (120 grams) sour cream, room temperature
- 2** large eggs (100 grams), room temperature
- 1** teaspoon (4 grams) almond extract
- 2½** cups (313 grams) all-purpose flour
- 1** teaspoon (5 grams) baking powder
- ½** teaspoon (1.5 grams) kosher salt
- 2** cups (250 grams) sliced fresh strawberries
- 2** cups (240 grams) confectioners' sugar, sifted
- 3** tablespoons (45 grams) whole buttermilk, room temperature

Garnish: halved fresh strawberries

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan; line pan with parchment paper.
- 2.** In a large glass bowl, whisk together granulated sugar, melted butter, sour cream, eggs, and almond extract. Add flour, baking powder, and salt, stirring until combined. Fold in sliced strawberries. Pour batter into prepared pan.
- 3.** Bake for 30 minutes. Lightly cover with foil, and bake until a wooden pick inserted in center comes out clean, about 25 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
- 4.** In a medium bowl, whisk together confectioners' sugar and buttermilk until smooth. Drizzle glaze over cooled bread. Garnish with halved strawberries, if desired.





ALMOND APRICOT SKILLET CAKE

Makes 1 (10-inch) cake

A fruity, caramelized layer of dried apricots simmered in almond liqueur takes this pillowy skillet cake to the next level.

- ½ cup (113 grams) unsalted butter**
- 1 (8-ounce) container (225 grams) dried apricots**
- ½ cup (120 grams) almond liqueur**
- ½ cup (120 grams) water**
- 1¼ cups (156 grams) all-purpose flour**
- 1 cup (200 grams) granulated sugar**
- ⅓ cup (32 grams) finely ground almond meal**
- 1½ teaspoons (7.5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- 1¼ cups (300 grams) whole milk, room temperature**
- 1 teaspoon (4 grams) almond extract**
- Garnish: sliced almonds, confectioners' sugar**

- 1.** Preheat oven to 375°F (190°C). Butter and flour a 10-inch cast-iron skillet. Place butter in skillet, and place skillet in oven until butter is melted.
- 2.** Chop half of apricots. In a medium saucepan, bring whole apricots, chopped apricots, almond liqueur, and ½ cup (120 grams) water to a boil over high heat. Reduce heat to medium, and boil for 5 minutes. Remove from heat; cover and let steep for 15 minutes. Drain, and place in prepared skillet on top of melted butter.
- 3.** In a medium bowl, whisk together flour, granulated sugar, almond meal, baking powder, and salt. Stir in milk and almond extract. Pour over apricots. (Do not stir.)
- 4.** Bake until golden brown and a wooden pick inserted in center comes out clean, about 45 minutes. Garnish with almonds and confectioners' sugar, if desired.



GINGER PEAR SKILLET CAKE

Makes 1 (10-inch) cake

Packed with crystallized ginger and diced pear, this rich skillet cake is sure to impress any weeknight guest. A final sprinkle of sugar adds a little crunch that contrasts the dense, moist texture of the cake.

- ¾ cup (170 grams) unsalted butter, softened**
- 1½ cups (300 grams) plus 3 tablespoons (36 grams) granulated sugar, divided**
- 3 large eggs (150 grams)**
- ¾ teaspoon (3 grams) almond extract**
- 2 cups (250 grams) all-purpose flour**
- 1¾ teaspoons (8.75 grams) baking powder**
- ¾ teaspoon (2.25 grams) kosher salt**
- ¾ cup (180 grams) crème fraîche**
- 1 pound (455 grams) pears, peeled and diced**
- 3 tablespoons (69 grams) chopped crystallized ginger, divided**

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 10-inch enamel-coated cast-iron skillet.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1½ cups (300 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl.

Add eggs, one at a time, beating well after each addition. Beat in almond extract.

3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition. Fold in half of pears and 1½ tablespoons (34.5 grams) ginger. Spoon batter into prepared skillet, spreading to edges. Arrange remaining pears and remaining 1½ tablespoons (34.5 grams) ginger on top, slightly pressing into batter. Sprinkle with 2 tablespoons (24 grams) sugar.

4. Bake until a wooden pick inserted in center comes out clean, about 50 minutes, covering with foil to prevent excess browning, if necessary. Sprinkle with remaining 1 tablespoon (12 grams) sugar. Let cool completely on a wire rack.

PRO TIP

If you don't have a 10-inch cast-iron or ovenproof skillet, a 10-inch round cake pan will work, too.



APPLE OATMEAL SKILLET CAKE

Makes 1 (10-inch) cake

Brimming with oatmeal and spiced with cardamom, cinnamon, and nutmeg, this skillet cake is the ultimate soul-warming treat.

- 1 cup (80 grams) old-fashioned oats**
- 1 cup (240 grams) boiling water**
- ½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, cubed, softened, and divided**
- ½ cup (120 grams) whole milk, room temperature**
- 1 cup (220 grams) firmly packed light brown sugar**
- ¼ cup (50 grams) granulated sugar**
- 2 large eggs (100 grams), room temperature**
- 2 teaspoons (8 grams) vanilla extract**
- 1½ cups (188 grams) all-purpose flour**
- 1½ teaspoons (3 grams) ground cinnamon**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon ground cardamom**
- ¼ teaspoon ground allspice**
- 1 large apple (185 grams), diced**
- ½ cup (57 grams) chopped walnuts**
- 1 medium apple (140 grams), thinly sliced**
- Oat Streusel (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together oats, 1 cup (240 grams) boiling water, ½ cup (113 grams) butter, and milk by hand. Cover with plastic wrap, and let stand for 30 minutes.

2. Preheat oven to 350°F (180°C). Place remaining 1 tablespoon (14 grams) butter in a

10-inch enamel-coated cast-iron skillet, and place skillet in oven until butter is melted. Carefully remove skillet from oven, and brush sides and bottom of pan with melted butter.

3. Stir oats mixture. With mixer on medium speed, add sugars, eggs, and vanilla, beating until well combined, about 2 minutes. Add flour, cinnamon, baking soda, baking powder, salt, nutmeg, cardamom, and allspice, beating just until combined. Fold in diced apple and walnuts. Spoon batter into prepared skillet. Place sliced apple in center, and place Oat Streusel around edges.

4. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes. Let cool for 10 minutes. Serve warm.

OAT STREUSEL

Makes 1¼ cups

- ¾ cup (94 grams) all-purpose flour**
- ½ cup (40 grams) old-fashioned oats**
- ½ cup (38 grams) chopped walnuts**
- ¼ cup (50 grams) granulated sugar**
- ¼ cup (55 grams) firmly packed light brown sugar**
- ¼ cup (57 grams) unsalted butter, melted and slightly cooled**
- ½ teaspoon (1.5 grams) kosher salt**

1. In a medium bowl, stir together all ingredients with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached.

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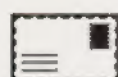
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